

DINNER

Monday to Saturday 6 - 8pm

STARTERS

- Soup of the day with warm roll and butter (V) – 6.00
- Pan seared scallops. White pudding, squash puree – 6.50
- Five spice glazed duck breast salad, beetroot and orange salsa (GF) – 6.00
- Spinach and Goats cheese arancini, chunky tomato and pepper sauce (V) – 6.00
- Grilled sardines, pickled cucumber, dill, garlic oil (GF) – 6.00

CLASSICS

- Warwickshire beer battered market fish, gastro chips, mushy peas, tartare sauce – 11.00/14.50
- Sun blushed tomato and asparagus risotto, parmesan shavings, basil oil (V) (GF) – 6.50/9.00
- With pan fried chicken – 8.50/13.00, with pan fried salmon 9.00/14.00
- Pan fried Lambs liver, mashed potato, crispy pancetta, buttered spinach, onion gravy (GF) – 8.00/11.00
- Caesar salad, baby gem lettuce, croutons, parmesan, boiled egg, anchovies – 6.50/9.00
- With pan fried chicken – 8.50/13.00, with pan fried salmon 9.00/14.00

MAINS

- Pork tenderloin wrapped in pancetta, roast sweet potatoes, green beans, cider jus (GF) – 18.00
- Lemon and chilli red snapper, stir fried bok choy and oyster mushrooms (GF) – 16.00
- Chorizo and mozzarella stuffed chicken breast, baby leeks, new potatoes, provencal sauce (GF) – 16.50
- 8oz ribeye steak, gastro chips, grilled tomato, peppercorn sauce, rocket and parmesan salad (GF) – 20.00
- Wild mushroom, chestnut and halloumi ragu, shaved asparagus, toasted brioche (V) (N) – 14.50

SIDES

- Skinny chips, steamed greens, House salad, onion rings, buttered new potatoes – 2.50

(V) Vegetarian | (N) Nut | (GF) Gluten Free.
Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

WHITTLE'S
at Binswood