

DINNER

Monday to Saturday 6pm – 8pm

Warm white and wholemeal roll, marinated olives and balsamic oil (V) – 4.00

STARTERS

Pea and mint soup, warm ciabatta roll (V) – 5.50

Confit chicken thigh, asparagus, poached hen's egg, French dressing (GF) – 6.00

Monkfish scampi, straw potatoes, sumac mayonnaise – 6.50

Twice baked goats' cheese and spinach soufflé, red onion and hazelnut dressing (V) (N) – 6.00

Smoked haddock and prosciutto croquettes, gruyere cheese sauce – 6.00

CLASSICS

Caesar salad, baby gem lettuce, croutons, parmesan, hen's egg, anchovies – 6.50/9.00

With pan fried chicken – 8.50/13.00 with pan fried salmon – 9.00/14.00

Warwickshire beer battered market fish, gastro chips, mushy peas, tartare sauce – 11.00/14.50

Pan fried lamb's liver, mashed potato, crispy bacon, spinach, gravy (GF) - 7.50/10.50

Risotto primavera, dried cherry tomatoes, parmesan crisp (V) – 6.50/9.00

With pan fried chicken 8.50/13.00 with pan fried salmon 9.00/14.00

MAINS

8oz sirloin steak, gastro chips, field mushroom, peppercorn sauce (GF) – 17.50

Slow cooked blade of beef, mashed potato, bourguignon sauce (GF) – 14.00

Pan fried sea bream, griddled fennel, herbed new potatoes, roast pepper salsa (GF) – 14.50

Roast rump of lamb, boulangère potatoes, cherry tomato and asparagus salad, pan jus (GF) – 15.00

Griddled cauliflower steak, sweet potato wedges, cheddar and mustard sauce, green salad (V) – 12.50

SIDES

All 2.50

Skinny chips, Steamed greens

Sweet potato wedges, Mixed salad,

Onion rings, Garden peas

(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