

LIGHT BITES

Soup of the day, homemade bread (V)	5.25
Warm salad of winter vegetables, quinoa, goat's cheese, honey mustard dressing, sage (V) (GF)	5.75
The Audley Club sandwich: chicken, streaky bacon, tomato, egg, mayonnaise, bistro fries	11.50

Served on white or granary bloomer with dressed leaves & vegetable crisps

Vintage cheddar & onion chutney (V)	6.00
Ham & sundried tomato	6.50
Egg mayonnaise (V)	6.50
Smoked salmon, cream cheese & dill	7.00

CLASSICS

Beer battered haddock, triple cooked chips, mushy peas, tartare, lemon	9.50 / 13.50
Butternut squash & sage risotto, pumpkin seed pesto, shaved pecorino (GF)	7.50 / 11.50
Sausage and mash, buttered greens, caramelised onion gravy	8.00 / 12.00
Whitby Bay scampi, bistro fries, mixed leaves	8.50 / 12.50
Caesar salad: baby gem, garlic croutons, parmesan, pancetta, soft boiled hen's egg, marinated anchovies with <i>grilled chicken breast</i>	8.00/11.50
with <i>hot smoked salmon</i>	8.00/11.50

WHITTLE'S

at Binswood

GRILL

Steak of the day, triple cooked chips, kale & caramelised onions, grilled mushroom, choice of blue cheese, peppercorn or bordelaise sauce	Ask your waiter
Barnsley chop, potato fondant, tender stem broccoli, red wine jus	17.50
Salmon fillet, crushed new potatoes, fine beans, citrus Beurre blanc	15.00
Pan fried calves' liver, pancetta, baby onions, creamed potatoes, Madeira jus, roasted root vegetables	9.50/ 13.00

SIDES

Fine beans & shallots (V) (GF)
Kale & crispy onions
Honey roasted root vegetables (V) (GF)
Bistro fries (V)
Triple cooked chips (V)
New potatoes (V) (GF)
Onion rings (V)
Mixed, dressed leaves (V) (GF)
Buttered spinach (V) (GF)

ALL SIDES 3.00

[BACK TO ALL MENUS](#)

STARTERS

Roast chicken and avocado salad, mango and red pepper salsa (GF)	6.00
Smoked salmon and king prawn tian, citrus crème fraiche dressing (GF)	7.25
Baked camembert, green tomato chutney, garlic crostini (V)	7.00
Wild mushroom and shallot tart, rocket, sherry vinaigrette (V)	5.50

MAINS

Slow cooked blade of beef, creamed potatoes roasted root vegetables (GF)	14.50
Pan fried chicken breast, bean and chorizo cassoulet	12.50
Roasted cod loin, sautéed potatoes, green beans, prawn and dill butter sauce (GF)	14.00
Roasted red onion and goats cheese tart tatin, wilted kale, balsamic glaze (V)	12.00

DESSERTS

Warm pecan pie, vanilla ice cream (V) (N)	5.50
Roasted apple, spiced fruit, maple syrup anglaise (V) (GF)	5.75
Triple chocolate parfait, berry and mint coulis	6.00
Selection of cheeses, celery, grapes, chutney and savoury biscuits	8.00
Selection of ice cream & sorbet (V) (GF)	1 scoop 2.00 / 2 scoop 3.50 / 3 scoop 4.50

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (N) Nut. 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.