

WHITTLE'S

at Binswood

SPECIALS

STARTERS

ALL MENUS

Ham, cheddar and chive croquettes, tomato and mustard seed chutney	£6.00
Scorched mackerel, pickled beetroot, cucumber, wasabi cream (GF)	£6.50
Sun blushed tomato, olive and mozzarella sourdough bruschetta, lemon basil oil (V)	£5.50

MAINS

Pork belly, apple and celeriac risotto, roasted squash, cider gravy (GF)	£14.00
Braised shoulder of lamb, dauphinoise potato, tenderstem broccoli, rosemary jus (GF)	£16.00
Herb crusted monkfish, chorizo and bean cassoulet, cavolo nero	£16.50
Griddled asparagus, roast cherry tomato and goats cheese frittata, new potatoes, red pepper sauce (V)(GF)	£12.50

SIDES

All £3.00

Mixed salad (V) (GF)	Caesar salad (V)
Bistro fries (V) (GF)	Gastro chips (V)(GF)
Steamed greens (V)(GF)	Crushed peas (V)(GF)
Roasted root vegetables (V)(GF)	Tomato and mozzarella (V)(GF)

DESSERTS

Warm peanut butter blondie, raspberry coulis, chocolate ice cream (N)(V)	£6.50
Iced mango parfait, coconut tuille, passion fruit sauce (V)(GF)	£6.00
Banoffee sundae – salted caramel and vanilla ice cream, crushed Shortbread, glazed banana, Chantilly cream, chocolate shavings (V)	£6.50
Cut fruits, sorbet (V)(GF)	£5.00
Selection of cheeses, celery, grapes, chutney & savoury biscuits	£8.00
Selection of ice cream & sorbet (V)(GF)	
1 Scoop - £2.00/2 scoops - £3.50/3 scoops - £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.