



SUMMER DINNER MENU

Available Monday – Saturday 7.00pm – 9.00pm

SHARING PLATTERS

Baked Camembert 13

Whole baked Normandy Camembert served with homemade caramelised onion chutney and chefs homemade tear and share bread of the day (V)

Wood Halls Charcuterie Platter 16

Cumbrian air-dried ham, black pepper salami, Norfolk mustard salami, creamy Somerset brie spiced pineapple pickle, mixed olives with tear & share bread of the day (GF*, DF*)

Olive and Bread Board 10

Boscaiola olives, a selection of homemade breads, garlic infused olive oil and balsamic vinegar dipping pots (V, DF)

STARTERS

All served with a freshly baked roll and butter

Chef's Homemade Soup of the Day (V, GF) 6

Prawn & Crab Cocktail 9.5

Shredded iceberg lettuce, diced cucumber and tomato and topped with a Marie rose sauce (GF, DF*)

Tikka Spiced Mackerel Fillet 7

Pickled cucumber and beetroot, mint raita and topped with crispy onions (GF, DF*)

Greek Salad 8

A combination of tomatoes, onions, artichoke hearts, Kalamata olives and feta cheese served with warm pitta bread (V, GF*)

Beetroot Cured Salmon 8.5

With dill pickle, pickled cucumber ribbons and a beetroot gel (GF, DF)

Classic Caesar Salad 5

Baby gem lettuce, artisan bread croutons with a classic Caesar dressing topped with shaved Parmesan

Add crispy streaky bacon and chargrilled chicken breast 3-5

Chicken Liver Parfait 6.5

Homemade red onion confiture and toasted sourdough (GF*)

Smoked Ham Hock, Pistachio & Apricot Terrine 7.5

Spiced pineapple pickle and toasted sourdough (DF, GF*)

Indian Spiced Wood Pigeon Breast 8.5

Red lentil dahl and pomegranate dressing (GF, DF)

Tuna Carpaccio 9.5

Soy dressing, wasabi emulsion, cucumber caviar and pickled radish (GF*, DF)

MEAT MAIN COURSES

Coq Au Vin 18

Slow cooked chicken leg in a classic red wine sauce with smoked bacon lardons, chestnut mushrooms and pearl onions served with pomme puree (GF, DF*)

Pan Fried Calves Liver 18

With smoked bacon and Stilton sauce served with pomme puree (GF)

Slow Roast Belly Pork 19

Topped with a caraway & fennel crumb, buttered Savoy cabbage and pomme puree finished with an apple cider spiced reduction (GF*)

Honey Glazed Confit Gressingham Duck Leg 21

With a cassoulet of carrots, onions, braised puy lentils and Merguez sausage (DF)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements.

FISH MAIN COURSES

Beer Battered Coley Fillet	17.5	Oven Roasted Shetland Salmon	17
<i>In our signature Bradfield Brewery 'Yorkshire Farmer' ale batter and served with twice cooked thick hand cut chips and crushed garden peas</i>		<i>Steamed tender stem broccoli, herbed new potatoes and a lemon butter sauce (GF, DF*)</i>	
King Prawn and Crab Linguine	18.5	Pan Roast Cornish Cod	19
<i>With fresh red chillies, spring onions and chopped parsley (DF)</i>		<i>Marsh samphire, pan fried chorizo, confit new potatoes and a warm homemade tartare hollandaise (GF)</i>	

Today's Grilled Sole 23.5

Sole of the day grilled and served on the bone with steamed tender stem broccoli and lime pickle potatoes served with a beurre noisette (GF)

FROM THE GRILL

12oz Onglet Steak (recommended cooked medium rare)	19.5	Portobello Mushroom and Beetroot Burger	13.5
8oz Sirloin Steak (recommended cooked medium rare)	25	<i>Topped with dill pickle, gem lettuce, sliced red onion, beef tomato on a toasted sourdough and served with skinny fries (V, GF*)</i>	
<i>Served with roast vine cherry tomatoes, flat mushroom roasted in herbed butter, dressed leaves and twice cooked chips (GF*, DF*)</i>		Sweet Potato and Chick Pea Tagine	15.5
Add Peppercorn Sauce, Diane Sauce or Béarnaise Sauce (GF)	2.5	<i>With quinoa, cauliflower 'couscous' and fresh herbs (V, GF, DF)</i>	
10oz Soy & Ginger Marinated Rib Eye Steak (recommended cooked medium rare)	25	Chargrilled Chicken and Bacon Caesar Salad	14
<i>Mixed leaves with a drizzle of French dressing served with sweet potato fries (DF)</i>		<i>Chargrilled chicken breast, crispy streaky bacon, baby gem lettuce, artisan bread croutons, anchovies and a classic Caesar dressing topped with shaved Parmesan (GF*, DF*)</i>	
Chargrilled Pork Chop	18	Superfood Salad*	12.5
<i>Potato gnocchi, roasted vine tomatoes, melted burrata mozzarella and a chimichurri sauce</i>		<i>Mixed salad leaves, chick peas, bulgur wheat, pomegranate and pumpkin seeds with a mustard seed dressing (V, GF*, DF)</i>	
Whitley Burger	14.5	Order as a starter	6.5
<i>Chargrilled homemade prime beef burger topped with dill pickle, gem lettuce, beef tomato, sliced red onion on a toasted brioche bun and served with skinny fries (GF*, DF*)</i>		House Mixed Salad*	8
Add grilled back bacon	2	<i>Mixed salad leaves, diced cucumber, tomatoes, sliced spring onions, radishes with a classic French dressing (V, GF, DF)</i>	
Add mature cheddar cheese	1	*Add chargrilled haloumi (GF)	3.5
		*Add chickpea & sweet potato falafel (V, GF, DF)	4
		*Add chargrilled chicken breast (GF, DF)	5
		*Add beetroot cured salmon (GF, DF)	6

COLD SANDWICHES

All served on sourdough bread with a dressed mixed salad, crisps and mixed olives

Mature Cheddar	7.5
<i>With caramelised onion chutney (V, GF*)</i>	
Oven Baked Wiltshire Ham	8.5
<i>With sliced beef tomatoes and wholegrain mustard (GF*, DF)</i>	
Smoked Salmon	9.5
<i>With pickled cucumber ribbons and a black pepper mayonnaise (GF*, DF)</i>	
Spiced Hummus	7.5
<i>With pickled chillies and diced red onion (V, GF*, DF)</i>	

SIDES DISHES

Sautéed Lime Pickle New Potatoes (V, GF, DF)	3.5
Sweet Potato Fries (V, GF, DF)	3
Twice Cooked Hand Cut Thick Chips (V, GF, DF)	3.5
Rocket & Parmesan Salad (V*, GF, DF*)	3
Garlic and Herb Roasted Flat Mushrooms (V, GF, DF*)	3.5
Buttered Asparagus (V, GF, DF*)	4.5
Honey Roasted Carrots (V, GF, DF)	3.5