



SUMMER LET'S DO LUNCH MENU

Available Monday – Saturday 12.00pm – 2.00pm

1 Course - £12.95, 2 Courses £14.95, 3 Courses £16.95

Includes a glass of elderflower cordial or bubbly with your meal

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 (Ve, DF)

STARTERS

All served with a freshly baked roll and butter

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

Prawn & Crab Cocktail 2.5

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

Chicken Liver Parfait

Homemade red onion confiture and toasted sourdough (GF*)

Beetroot Cured Salmon

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

Classic Caesar Salad

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

Greek Salad

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

Smoked Ham Hock, Pistachio & Apricot Terrine

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

MAIN COURSES

Coq Au Vin

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*)

Beer Battered Coley Fillet

In our signature Bradfield Brewery 'Yorkshire Farmer' ale batter and served with twice cooked thick hand cut chips and crushed garden peas

King Prawn and Crab Linguine

With fresh red chillies, spring onions and chopped parsley (DF)

Slow Roast Belly Pork

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

Chargrilled Chicken and Bacon Caesar Salad

Chargrilled chicken breast, crispy streaky bacon, baby gem lettuce, artisan bread croutons, anchovies and a classic Caesar dressing topped with shaved Parmesan (GF*, DF*)

Oven Roasted Shetland Salmon

Steamed tender stem broccoli, herbed new potatoes and a lemon butter sauce (GF, DF*)



FROM THE GRILL

6oz Onglet Steak (recommended cooked medium rare)

Served with roast vine cherry tomatoes, flat mushroom roasted in herbed butter, dressed leaves and twice cooked chips (GF*, DF*)

8oz Sirloin Steak (recommended cooked medium rare) 8.5

Served with roast vine cherry tomatoes, flat mushroom roasted in herbed butter, dressed leaves and twice cooked chips (GF*, DF*)

Add Peppercorn Sauce, Diane Sauce or Béarnaise Sauce (GF) 2.5

Whitley Burger

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*)

Add grilled back bacon 2
Add mature cheddar cheese 1

VEGETARIAN, VEGAN AND SALADS

Portobello Mushroom and Beetroot Burger

Topped with dill pickle, gem lettuce, sliced red onion, beef tomato on a toasted sourdough and served with skinny fries (V, GF*)

Sweet Potato and Chick Pea Tagine

With quinoa, cauliflower 'couscous' and fresh herbs (Ve, GF, DF)

Superfood Salad* (Available as a starter)

Mixed salad leaves, chick peas, bulgur wheat, pomegranate and pumpkin seeds with a mustard seed dressing (Ve, GF*, DF)

House Mixed Salad* (Available as a starter)

Mixed salad leaves, diced cucumber, tomatoes, sliced spring onions, radishes with a classic French dressing (Ve, GF, DF)

***Add chargrilled haloumi (GF)** 3.5
***Add chickpea & sweet potato falafel (Ve, 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

With caramelised onion chutney (V, GF*)

Oven Baked Wiltshire Ham 8.5

With sliced beef tomatoes and wholegrain mustard (GF*, DF)

Smoked Salmon 9.5

With pickled cucumber ribbons and a black pepper mayonnaise (GF*, DF)

Spiced Hummus 7.5

With pickled chillies and diced red onion (V, GF*, DF)

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

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.