



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)

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 10.5

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

Roast Beetroot and Feta Salad 7

With pickled shallots, apple and toasted hazelnuts (GF*)

Potted Crab 8.5

Spiced with smoked paprika and served with sourdough toasts (GF)

Sautéed Chicken Livers 10.5

Mixed with a warm chilli vinaigrette and served on toasted sourdough (GF*, DF)

Ricotta and Spinach Croquettes 8.5

Roast chilli, garlic and smoked paprika aioli (V)

Thai Red Curry Fishcake 8.5

With a bean sprout salad and sweet chilli dipping sauce

Plum Tomato, Olive and Artichoke Salad 8

Topped with grilled goats' cheese (V, GF)

Pork Knuckle and Apricot Terrine 9

Studded with Pistachios and served with an apple chutney (GF, DF)

Saffron Eggs Benedict 9.5

With Brioche toast and wilted spinach (V, GF*, DF*)

MEAT MAIN COURSES

Coq Au Vin 20

Slow cooked chicken thigh in a rich red wine sauce with smoked bacon, shallots, button mushrooms and garlic served with creamy mashed potatoes with chives (GF, DF*)

Pan Roast Pork Fillet 21

With anise carrot puree, sautéed gnocchi and baby beets (GF*, DF*)

Honey Roast Duck Leg 23

Served with pak choi and finished with a mushroom and soy jus (GF*, DF)

Spicy Merguez Sausage and Chorizo Casserole 19.5

Cooked in a tomato sauce flavoured with diced onions, carrots, garlic, smoked paprika and red wine served with creamy chive mash (GF, 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 18.5

In our signature Bradfield Brewery 'Yorkshire Farmer' ale batter and served with twice cooked thick hand cut chips, crushed garden peas, homemade tartare sauce and chefs signature chip shop curry sauce (DF)

Creamy Fish Pie 19

Flaked salmon, smoked haddock and prawns with a creamy white sauce topped with cheddar mash and served with tender stem broccoli (GF)

Pan Roast Scottish Salmon 21

With sweet and sour red cabbage, crushed new potatoes scented with saffron and Hollandaise sauce (GF, DF*)

Pan Roast Sea Bream Fillets 22

Served with pak choi, chickpeas and a tomato and chilli sauce (GF, DF)

FROM THE GRILL

12oz Rump Steak (recommended cooked medium rare) 20

10oz Rib Eye Steak (recommended cooked medium rare) 26

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) 3

Spicy Jamaican Jerk Burger 15.5

Chargrilled homemade chicken and pork burger topped with, gherkin, gem lettuce, beef tomato, sliced red onion on a toasted brioche bun and served with skinny fries and a jerk BBQ sauce

Whitley Burger 15.5

Chargrilled homemade beef burger topped with dill pickle, gem lettuce, beef tomato, sliced red onion on a toasted brioche bun and served with skinny fries and a chilli, garlic and smoked paprika aioli

Add grilled back bacon to your burger 2

Add mature cheddar cheese to your burger 1

VEGETARIAN, VEGAN AND SALADS

Vegetarian Bolognese 16

Quorn mince cooked in a rich tomato sauce flavoured with onions and garlic served with spaghetti, fresh parmesan and garlic bread (V)

Tofu Thai Green Curry 16.5

Baby corn, sugar snap peas, fresh chillies, water chestnuts and bamboo shoots in a coconut sauce served with jasmine scented rice (Ve, GF, DF)

Superfood Salad* 13.5

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

Order as a starter 7.5

House Mixed Salad* 9

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

***Add chargrilled haloumi (GF)** 4

***Add chickpea & sweet potato falafel (V, GF, DF)** 4

***Add chargrilled chicken breast (GF, DF)** 5

***Add prawns and Marie rose sauce (GF, DF*)** 6

COLD SANDWICHES

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

Mature Cheddar 8

With caramelised onion chutney (V, GF*)

Oven Baked Wiltshire Ham 9

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

Smoked Salmon 10

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

Spiced Hummus 8

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

SIDES DISHES

Sautéed Lime Pickle New Potatoes (V, GF, DF) 4

Sweet Potato Fries (V, GF, DF) 3.5

Twice Cooked Hand Cut Thick Chips (V, GF, DF) 3.5

Rocket & Parmesan Salad (V*, GF, DF*) 4

Buttered Cavolo Nero (V, GF, DF*) 3.5

Steamed Broccoli with Toasted Almond Oil (V, GF, DF) 3.5