



LET'S DO LUNCH MENU

Available Monday – Saturday 12.00pm – 2.00pm

2 Courses £12.95, 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)

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)

Ricotta and Spinach Croquettes

Roast chilli, garlic and smoked paprika aioli (V)

Potted Crab

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

Prawn & Crab Cocktail

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

Saffron Eggs Benedict

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

Thai Red Curry Fishcake

With a bean sprout salad and sweet chilli dipping sauce

Roast Beetroot and Feta Salad

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

Pork Knuckle and Apricot Terrine

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

MAIN COURSES

Coq Au Vin

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*)

Creamy Fish Pie

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

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

Beer Battered Coley Fillet

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)

Spicy Merguez Sausage and Chorizo Casserole

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

Thai Red Curry Fishcakes

With a bean sprout salad and a sweet chilli dipping sauce (DF)



FROM THE GRILL

6oz Rump 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) 9

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

Whitley Burger

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

Spicy Jamaican Jerk Burger

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

Add grilled back bacon to your burger 2

Add mature cheddar cheese to your burger 1

VEGETARIAN, VEGAN AND SALADS

Vegetarian Bolognese

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

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* (Available as a starter)

Mixed salad leaves, chickpeas, 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*, V, GF, DF)

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

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

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

***Add prawns in a 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

Broccoli Florets with Toasted Almond Oil (V, GF, DF) 3-5

Buttered Cavolo Nero (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.