



DINNER MENU

SEPTEMBER SPECIALS

Available Monday - Saturday 7.00pm - 9.00pm

25% off this menu (not applicable when dinner is part of a package deal)

SHARING PLATTERS

Baked Camembert 14

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) 6.5

Smoked Mackerel and Brandy Pate 8.5

Chicory and fennel salad, sourdough toast (GF*)

Confit Chicken & Ham Hock Terrine 9.5

Toasted hazelnuts and a red onion and thyme jam and tarragon mayo (GF, DF)

Deep Fried Camembert 8

With apple chutney and dressed watercress (V)

Goats Cheese and Pistachio Parfait 8.5

With beetroot carpaccio and a balsamic jelly (V, GF)

Wild Mushroom Risotto 8.5

With truffle oil parmesan shavings (V)

Deville Whitebait 7.5

With a rocket and watercress salad and chive hollandaise (DF*)

Plum tomato and Buffalo Mozzarella Salad 7

With Boscaiola olives and a basil oil (GF, V)

Prawn & Crab Cocktail 9.5

Shredded iceberg lettuce, cucumber, diced mango, tomato & Marie Rose sauce (GF, DF*)

MAIN COURSES

Classic Beef Bourguignon 22

Slow cooked shin of beef in a deep red wine sauce with chestnut mushrooms, smoked bacon lardons, baby onions and fresh parsley served with pomme puree and finished with crispy onions (GF, DF*)

Harissa Spiced Chicken and Apricot Tagine 22

Chicken thighs with chickpeas, peppers, onions and carrots with a spiced tomato sauce (GF*, DF)

Pave of Sea Bream 23

With smoked bacon lardons, garden peas, sautéed gnocchi and a celeriac puree (GF*, DF*)

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)

Slow Cooked Pork Belly 20

With a fennel seed and caraway crumb, served with buttered cabbage, crème fraîche mash and a cider jus (GF*)

Baked Shetland Salmon 22

Topped with a ginger and coriander crumb, butter roasted new potatoes and a dressed green salad (DF*)

A discretionary 10% service charge will be added to your bill.

Dinner, B&B rates have a £27.50 allowance per person.



FROM THE GRILL

10oz Ribeye Steak (rec. cooked medium rare) Served with roast vine cherry tomatoes, flat mushroom roasted in herbed butter, dressed leaves and twice cooked chips (GF*, DF*)	27
8oz Sirloin Steak (rec. cooked medium rare) 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)	27 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	16
Minted Lamb Quarter Pounder 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 minted mayonnaise.	18
Add grilled back bacon to your burger	2
Add mature cheddar cheese to your burger	1

SIDES DISHES

Sautéed Lime Pickle New Potatoes (V, GF, DF)	4
Sweet Potato Fries (V, DF)	3.5
Triple Cooked Hand Cut Thick Chips (V, DF)	3.5
Garlic & Herb Roasted Flat Mushrooms (V, GF, DF*)	3.5
Rocket & Parmesan Salad (V, GF, DF*)	4
Homemade Beer Battered Onion Rings (V)	4
Honey Roasted Chantenay Carrots (V, GF, DF)	3.5

VEGETARIAN, VEGAN AND SALADS

Satay Sweet Potato and Butternut Squash Curry With sticky Jasmine rice and a grilled flat bread (Ve*, DF*)	17
Spiced Potato and Cauliflower Pie With a medley of roasted vegetables and a vegetable gravy (Ve, DF*)	16
Superfood Salad* (Available as a starter) Mixed salad leaves, chickpeas, bulgur wheat, pomegranate and pumpkin seeds with a mustard seed dressing (Ve, GF*, DF)	14
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)	10
*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 With caramelised onion chutney (V, GF*)	8
Oven Baked Wiltshire Ham With sliced beef tomatoes and wholegrain mustard (GF*, DF)	9
Smoked Salmon With pickled cucumber ribbons and a black pepper mayonnaise (GF*, DF)	10
Spiced Hummus With pickled chillies and diced red onion (V, GF*, DF)	8

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.

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DESSERTS

Sticky Toffee Pudding £7

Served with butterscotch sauce and your choice of homemade traditional custard, vanilla dairy ice cream, clotted cream or pouring cream

Key Lime Pie £8

With lemon curd, vanilla mascarpone and a sesame tuille

Espresso Panna Cotta (GF) £8

With chocolate sauce and a chocolate and hazelnut biscotti

Selection of Ice Creams & Sorbet £7

Choose three of our homemade ice creams or sorbets served inside a crisp brandy snap basket (GF, DF)*

Selection of Regional Cheese & Biscuits £10.5

Smoked Applewood, Blackstick Blue, Barncliffe Brie and Barbers 1833 Vintage Cheddar. Served with homemade fruit chutney, grapes, celery and a selection of biscuits (GF)*

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