



## EARLY BIRD MENU SEPTEMBER SPECIALS

Available Monday – Saturday 5.00pm – 7.00pm  
2 courses - £17.50, 3 courses - £22.50

### SHARING PLATTERS FOR TWO

#### Baked Camembert 4

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

#### Charcuterie Platter 6

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

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)

#### Smoked Mackerel and Brandy Pate

With a chicory and fennel salad and sourdough toast (GF\*)

#### Deep Fried Camembert

With apple chutney and dressed watercress (V)

#### Wild Mushroom Risotto

With truffle oil and shaved Parmesan (V, GF)

#### Devilled Whitebait

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

#### Plum Tomato and Buffalo Mozzarella Salad

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

#### Classic Prawn Cocktail

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

### MAIN COURSES

#### Classic Beef Bourguignon

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

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

#### Slow Cooked Pork Belly

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

#### 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 and homemade tartare sauce (DF\*)

#### Traditional Caesar Salad

With cold flame grilled chicken, herby croutons and anchovy mayonnaise (GF\*, DF\*)

#### Baked Shetland Salmon

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.



## FROM THE GRILL

### 10oz Ribeye Steak (recommended cooked medium rare) 8

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) 4

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

### Minted Lamb Quarter Pounder 2.5

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 minted mayonnaise.

**Add grilled back bacon to your burger** 2

**Add mature cheddar cheese to your burger** 1

## SIDES DISHES

<b>Sautéed Lime Pickle New Potatoes (V, GF, DF)</b>	4
<b>Sweet Potato Fries (V, DF)</b>	3-5
<b>Triple Cooked Hand Cut Thick Chips (V, DF)</b>	3-5
<b>Garlic &amp; Herb Roasted Flat Mushrooms (V, GF, DF*)</b>	3-5
<b>Rocket &amp; Parmesan Salad (V, GF, DF*)</b>	4
<b>Beer Battered Onion Rings (V)</b>	4
<b>Honey Roasted Chantenay Carrots (V, GF, DF)</b>	3-5

## VEGETARIAN, VEGAN AND SALADS

### Satay Sweet Potato and Butternut Squash Curry

With sticky Jasmine rice and a grilled flat bread (Ve\*, DF\*)

### Spiced Potato and Cauliflower Pie

With a medley of roasted vegetables and a vegetable gravy (Ve, 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

<b>Mature Cheddar</b>	8
With caramelised onion chutney (V, GF*)	
<b>Oven Baked Wiltshire Ham</b>	9
With sliced beef tomatoes and wholegrain mustard (GF*, DF)	
<b>Smoked Salmon</b>	10
With pickled cucumber ribbons and a black pepper mayonnaise (GF*, DF)	
<b>Spiced Hummus</b>	8
With pickled chillies and diced red onion (V, 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.

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