



LET'S DO LUNCH MENU AUTUMN SPECIALS

Available Monday – Saturday 12.00pm – 2.00pm
3 courses – 12 per person

SHARING STARTERS FOR TWO

Baked Camembert £8

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

Charcuterie Platter £10

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*)

Salmon and Smoked Haddock Fishcake

With Pickering watercress and a tarragon butter sauce

£2.5

Wild Mushroom Risotto

With truffle oil and shaved Parmesan (V, GF)

Grilled Red Mullet

With a potato fritter and ratatouille chutney (GF)

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*)

£2.5

MAIN COURSES

Shepherds Pie

Minced lamb slow cooked with onions, peas and diced carrots in a rich red wine gravy topped with a parsnip and white bean mash and served with roasted carrots (GF)

Harissa Spiced Chicken and Apricot Tagine

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

Slow Braised Ox Cheek With silverskin onions and button mushrooms in a red wine sauce served with Stilton mash (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*)

Garlic and Chilli King Prawns

With a romesco red pepper sauce and jasmine scented rice (DF)

£2.5

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



FROM THE GRILL

10oz Ribeye Steak (recommended cooked medium rare) £12

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

Add grilled back bacon to your burger £2

Add mature cheddar cheese to your burger £1

VEGETARIAN, VEGAN AND SALADS

Satay Sweet Potato and Butternut Squash Curry

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

Tomato and Chickpea Stew

With wilted spinach and tagliatelle (V)

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**

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
Beer Battered Onion Rings (V)	£4
Honey Roasted Chantenay Carrots (V, GF, DF)	£3.5

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)	

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.



DESSERTS

Today's Hot Pudding

Served with your choice of homemade traditional custard, vanilla dairy ice cream or pouring cream

Yorkshire Parkin

With butterscotch crème anglaise and almond brittle

Coffee Crème Brulee

With a chocolate tuille and crushed roasted nuts (GF)

Selection of Ice Creams & Sorbet

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

Selection of Regional Cheese & Biscuits £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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