



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)

7.5

Smoked Salmon Blinis

Wye Valley smoked salmon, buckwheat pancakes, heritage beetroot with crème fraiche and grated horseradish

10

Chicken and Wild Mushroom Mousseline

Watercress, pickled mushrooms, apricot puree and crushed pistachios (GF)

9

Corn and Crab Chowder

With homemade cornbread

8

Blue Cheese, Grape and Asparagus Salad

With caramelised pecans (GF, V)

9

Tempura Asparagus

With a ponzu dipping sauce (Ve, DF)

8

MEAT MAIN COURSES

Supreme of 'Knabbs Hall Farm' Chicken (GF)

Wrapped in Parma ham, pan roast langoustine, potato strings, onion petals and onion puree

25

Rump of New Season Lamb (DF)

Fresh peas, olive tapenade, potato gnocchi

26

Pan Roast Fillet of English Beef (served M/R) (DF) 36

Celeriac puree, shallot marmalade, buttered spinach, potato rosti

The allowance for guests on a dinner inclusive rate is £27.50 per person. A discretionary 10% service charge will be added to your bill. 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

Salmon and Seafood Pie	18	Beer Battered Fish and Chips	18
<i>Fresh Shetland salmon and seafood mix in a white sauce topped with creamy mashed potato and finished with melted grated cheese. Served with buttered green vegetables</i>		<i>Seasonal white fish in a bubbly, crispy beer batter served with triple cooked thick hand cut chips, mushy peas, tartare sauce and chefs signature chip shop curry sauce (DF)</i>	
Pan Roast Scottish Salmon	19	Blackened Stone Bass Fillet	23
<i>Shetland salmon with tenderstem broccoli, pak choi, sugar snap peas, saffron mash and served with a grain mustard cream (GF)</i>		<i>Grilled fresh Cornish stone bass fillet, marinated in sake, miso and mirin. With crushed peas, potato bhaji and a mild curry sauce (GF,DF)</i>	

FROM THE GRILL

10oz Rib Eye Steak (recommended cooked medium rare)	27
10oz Sirloin Steak (recommended cooked medium rare)	32
<i>Served with roast vine cherry tomatoes, flat mushroom roasted in herbed butter, dressed leaves and twice cooked chips (GF, DF*)</i>	
Add Peppercorn Sauce, Diane Sauce or Béarnaise Sauce (GF)	4
Buttermilk Fried Chicken Burger	16
<i>Crispy deep fried chicken topped with gem lettuce, beef tomato, sliced red onion on a toasted deli roll served with skinny fries and a chilli mayonnaise</i>	
Whitley Burger	17
<i>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</i>	
Add grilled back bacon to your burger	2.5
Add mature cheddar cheese to your burger	1.5

VEGETARIAN, VEGAN AND SALADS

Moroccan Chickpea Stew	17
<i>A light north African stew with chick peas, butternut squash, cavolo nero and tomatoes, flavoured with mint and coriander and finished with crumbled feta cheese (Ve*, GF, DF*)</i>	
Halloumi Burger	18
<i>Halloumi coated in five spice topped with an onion bhaji and raita served on a toasted brioche bun with gem lettuce and tomato served with sweet potato fries (V)</i>	
Feta Salad* (Available as a starter)	8/16
<i>Feta cheese, beetroot, asparagus, toasted hazelnuts with pomegranate and rocket (V, GF)</i>	
House Mixed Salad* (Available as a starter)	7/14
<i>Mixed salad leaves, diced cucumber, tomatoes, sliced spring onions, radishes with a classic French dressing (Ve*, V, GF, DF)</i>	
*Add chargrilled haloumi (GF)	5
*Add chickpea & sweet potato falafel (V, GF, DF)	5
*Add chargrilled chicken breast (GF, DF)	6
Add prawns and Marie rose sauce (GF, DF)	6.5

COLD SANDWICHES

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

Mature Cheddar	8.5
<i>With caramelised onion chutney (V, GF*)</i>	
Oven Baked Wiltshire Ham	9.5
<i>With sliced beef tomatoes and wholegrain mustard (GF*, DF)</i>	
Smoked Salmon	11
<i>With pickled cucumber ribbons and a black pepper mayonnaise (GF*, DF)</i>	
Spiced Hummus	8.5
<i>With pickled chillies and diced red onion (V, GF*, DF)</i>	

SIDES DISHES

Buttered Green Vegetables (V, GF, DF*)	4.5
Sweet Potato Fries (V, DF)	4
Triple Cooked Hand Cut Thick Chips (V, DF)	4
Rocket, Watercress & Parmesan Salad (V*, GF, DF*)	4.5
Shoestring Fries (V, DF)	4
Chantennay Carrots in Cumin Seed Butter (V, GF, DF*)	4