# Whittling House

ALNMOUTH

## Appetizer

Sourdough & Olives £4 (v) Fresh Lindisfarne Oysters – 3 for £9 / 6 for £15 served with shallots, vinegar & lemon

#### To Start

Today's Soup, Crusty Bread £5 (v) Twice-Baked Northumbrian Cheese Soufflé £8 (v) Ham Hock & Smoked Chicken Terrine, Piccalilli & Toast £7 Spiced Cauliflower Fritters, Curried Vegan Mayo £7 (vg) Sim's Smoked Haddock Chowder, Crusty Bread £8 Crispy Lamb Belly, Whipped Feta Cheese, Peas & Shallots £8 Shetland Mussels, White Wine, Cream, Garlic & Parsley £9 / £18 Chilli Salt Squid, Asian Dipping Sauce £12

#### To Follow

Lemon & Lager Battered Fresh Haddock £14 chips, mushy peas & tartar sauce Homemade Venison & Mushroom Pie £14 triple cooked chips, glazed English carrots, gravy Northumbrian Beef Cheek £17 creamy mash, savoy cabbage, bacon & onions, red wine jus Pan Seared Chicken Breast £15 black pudding fritter, peas & pancetta, chicken jus Market Fresh Seafood Linguini £19 garlic, chilli, parsley & lemon Crane Row Pork Chop £14 Pommery mustard mash, greens, roast onion gravy Salmon Fishcakes £15 spinach, fries, tartar hollandaise Fresh Crab Salad £18 baby gem, new potatoes, crusty bread Potato & Celeriac Gratin £13 (v) wild mushrooms, crispy egg, smoked cheddar & truffle sauce Spiced Hispi Cabbage £12 (vg) crispy potato, cauliflower puree, almonds

### From the Grill

all served with fries & salad The Whittling House Burger £14 6oz (170g) prime beef burger, brioche bun, Northumberland cheddar cheese, smoked bacon and our own burger sauce 8oz (226g) Rump £20 10oz (283g) Sirloin £23 32oz (900g) Cote De Boeuf to Share £50

Sauces & Sides

Bearnaise ~ Red Wine ~ Peppercorn £3 | Skinny Fries £3 | Chunky Chips £4 | Caesar Salad £4 | Cauliflower Cheese £4 | Buttered Veg £4

Please let a member of the team know if you have any special dietary requirements.

(v) Vegetarian (vg) Vegan