

*The*  
**Whittling House**  
ALNMOUTH  


## Appetizer

**Bread & Roses Sourdough, Burnt Butter £4.50 (v)**

**Marinated Olives £2.50 (v)**

**Fresh Lindisfarne Oysters 3 for £9 / 6 for £17.50 (gf)**  
shallots, vinegar, lemon

## To Start

**Soup of the Day £8**  
sourdough, butter (v, gf\*)

**Twice-Baked Northumbrian Cheese Soufflé £12**  
cheddar cheese sauce, chives (v)

**Chicken Liver Parfait £10.50**  
caramelised onion chutney, brioche, truffle honey (gf\*)

**Shetland Mussels £10/£20**  
white wine, garlic, cream, parsley, fresh bread (gf\*)

**The Whittling House Prawn & Lobster Cocktail £14**  
baby gem lettuce, Marie Rose dressing, bread & butter (gf\*)

**Smoked Haddock Fishcake £10**  
curried mayonnaise, fennel, apple & cucumber salad

**Homemade Falafels £8**  
hummus, chilli sauce, pomegranate & coriander salad (vg)

Please let us know if you have any dietary requirements or allergies as all our dishes are made fresh and can be adapted. Whilst we try to avoid cross contamination, we cannot guarantee any dishes are allergen free.

v - Vegetarian, gf - Gluten Free, gf\* - Adaptable to be Gluten Free, vg - Vegan

## To Follow

### **28-day dry-aged Fillet of Beef £34**

truffled cheese potatoes, crispy oxtail, wilted spinach, sauce Bordelaise

### **Spiced Northumbrian Venison £28**

clapshot, venison & smoked bacon ragu, crispy artichokes, sweet-pickled blackberries

### **Fillet of Halibut £29**

buttered potatoes, greens, brown shrimp & lemon butter sauce (gf)

### **Pan Roast Monkfish £28**

creamed cauliflower, potato & onion bhaji, toasted almonds & fresh coriander

### **Pan Fried Chicken Breast £19**

creamy mash, braised cabbage & bacon, wild mushrooms,  
smoked cheese & truffle sauce (gf)

### **Fresh Crab Salad £19**

heritage potatoes, celery, apple, baby gem lettuce, lemon & chive dressing (gf\*)

### **The Whittling House Burger £16**

smoked bacon, Doddington cheddar, house pickles, our burger sauce,  
toasted brioche bun, fries

### **Fish & Chips £15**

fresh North Sea haddock, triple cooked chips, mushy peas, tartar sauce

### **Northumbrian Pan Haggerty £17**

buttered greens, poached hen egg, mustard sauce, crispy onions (v,gf\*)

### **Butternut Squash & Sage Risotto £15**

crispy artichokes, herb oil (vg, gf\*)  
add whipped goats' cheese +£2



## Steaks from the Grill

**28-day dry-aged Northumbrian beef**

all served with triple cooked chips, grilled tomatoes, crispy onions, watercress salad

**8oz (226g) Bistro Rump £22**

**10oz (283g) Sirloin £29**

**32oz (900g) Cote De Boeuf to Share £70**

**Béarnaise £3.50 | Peppercorn £3.50 | Garlic & Parsley Butter £3.50**

## Sides

**Mixed Salad £4**

**Buttered Greens £4**

**Beer Battered Onion Rings £4**

**Creamy Mash £4**

**Skinny Fries £4**

**Triple Cooked Chips £4**

**Truffle & Parmesan Chips £5**

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