

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

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