

The
Whittling House

ALNMOUTH



To Start

Soup of the Day £7
sourdough, butter (v)

Pressed Ham Hock Terrine £9
homemade piccalilli, watercress, toast

Smoked Haddock Fishcake £9
curried mayonnaise, fennel, apple & cucumber salad

The Whittling House Prawn Cocktail £9
baby gem lettuce, Marie Rose dressing, bread & butter (gf*)

Goats cheese & beetroot salad £9
apple, radish, walnuts (v, gf)

Roasts

Roast Sirloin of Northumbrian Beef £18.50

Lemon Thyme Chicken £15

Roast Belly Pork £15

Ultimate nut roast (v) £15

All roasts are served with roast potatoes, mash, glazed carrots, red cabbage, buttered greens, Yorkshire pudding & gravy

Mains

Fish & Chips £14
fresh North Sea Haddock, triple cooked chips, mushy peas, tartar sauce

The Whittling House Burger £16
smoked bacon, Doddington cheddar, house pickles, our burger sauce, toasted brioche bun, fries

Butternut Squash & Sage Risotto £15
crispy artichokes, herb oil (vg, gf*)
add whipped goat cheese +£2

Pan Roasted Monkfish £22
creamed cauliflower, potato & onion bhaji, toasted almonds & fresh coriander

28-day dry-aged Northumbrian Bistro Rump Steak £22
triple cooked chips, grilled tomatoes, crispy onions, watercress salad

Sides

**Cauliflower cheese | Buttered greens | Pigs in blankets | Creamy mash | Mixed salad
Beer battered onion rings | Triple cooked chips | Truffle & Parmesan chips | Skinny fries**

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