

APPETISERS



NOCELLARA OLIVES (v) - £5

BREAD & ROSES SOURDOUGH - £5.50
whipped butter, smoked salt (v)

MAPLE SOY CRISPY BELLY PORK - £6.75
sesame seeds, spring onions and chilli

THREE CHEESE BEIGNETS - £6
charred jalapeño sour cream (v)

STARTERS



SOUP OF THE DAY - £9
Bread and Roses bread, Jersey butter (v)

MISO SATAY CRISPY ENOKI MUSHROOM BAO BUNS - £11
kimchi, wakame (ve)

PAN-SEARED KING SCALLOPS - £18
caramelised cauliflower purée, golden sultana vierge

ALN GIN-CURED HALIBUT - £14
artichoke cream, toasted hazelnuts, citrus salad

NORTHUMBERLAND CHEDDAR SOUFFLÉ - £11
homemade Branston, mixed seed crumb (v)

OX CHEEK AND MOZZARELLA CROQUETTE - £12
confit garlic emulsion, barbecued plum gel

VENISON AND HAGGIS FAGGOTS - £12
whisky peppercorn sauce

Food allergies and intolerances: please speak to our staff about your dietary requirements before ordering. All our food is prepared in a centralised kitchen where allergens are present, we cannot guarantee complete separation.

An optional 10% service charge is added to your bill and shared among all our staff.

MAINS



SLOW-ROASTED PORCHETTA - £27

pig cheek dauphinoise, heritage carrot, cavolo nero, cider reduction

NORTHUMBRIAN VENISON PIE - £28

creamy mash, red wine and baby onion gravy

SALT-ROASTED BEETROOT RISOTTO - £18

roasted baby beetroot, whipped vegan feta, pumpkin seed praline (ve)

PAN-ROASTED DUCK BREAST - £32

fondant potato, beetroot, spiced plum gel, anise honey jus

LOCAL LAGER-BATTERED FISH AND CHIPS - £21.50

crushed peas, twice-cooked chips, tartare sauce
(add curry sauce/gravy £2.50)

TARTE TATIN OF ROSCOFF ONION - £18

fennel and heritage carrot, Xerez vinegar caramel, crispy onions (v)

MISO-ROASTED FILLET OF COD - £35

arancini "El Negro", mussel velouté, samphire, coral tuile

GRILL



(All our steaks are Northumbrian dry-aged)

BISTRO RUMP, 10oz - £30

RIBEYE, 10oz - £38

MARINATED CHICKEN SUPREME - £22.50

(All served with chips or fries, garlic flat mushroom, roast tomato, rocket)

THE WHITTLING HOUSE BEEF BURGER 100G - £19 | 200G - £23

THE WHITTLING HOUSE VEGAN BURGER - £19

BUTTERMILK CHICKEN THIGH BURGER - £19

+ BACON - £1.50 | + MUSHROOM - £1.50 | + EXTRA CHEESE - £1.50

(All served with fries, homemade burger sauce, brioche bun, tomato, gherkin)

SIDES & SAUCES



SAUCES:

Green and pink peppercorn whisky sauce - £3

Stilton cream - £3

Red wine jus - £3

Kimchi mayonnaise - £3

SIDES:

Twice cooked chips - £6

Truffle parmesan fries - £7

Seasonal vegetables - £6

Honey roasted heritage carrots, mixed seeds - £6

Dressed leaves - £5

Creamed mash - £6

DESSERTS



OVEN-BAKED VANILLA POD RICE PUDDING - £10
forced rhubarb compote, nut granola

STICKY TOFFEE PUDDING - £10
salted caramel sauce, honeycomb, vanilla ice cream

BLACKBERRY, PLUM, AND PEAR CRUMBLE - £12
Hobnob crumble topping, clotted cream

WHITE CHOCOLATE AND SALTED CARAMEL TIRAMISU - £10
toasted almonds, amaretti crumb

APRICOT PANNACOTTA - £10
roasted apricots, rosemary granola

BRITISH CHEESEBOARD - £15
(please ask your server for details of cheeses)
served with quince paste, grapes, chutney, fudge crackers

DESSERT COCKTAILS



ESPRESSO MARTINI - £11.95
Vodka, Kahlua, Espresso

SALTED CARAMEL MARTINI - £11.95
Vodka, Baileys, Salted Caramel, Cream

SPARKLING CHERRY BAKEWELL - £11.95
Disaronno, Cherry, Lemon Juice, Lemonade

MINT CHOCOLATINI - £11.95
Baileys, Chocolate Liqueur, Mint Syrup, Cream

IRISH LIQUEUR COFFEE - £10.95