

NIBBLES



BREAD AND ROSES OF ALNWICK BREAD BOARD (v) - £5.50
flavoured whipped butter, Maldon salt

MARINATED NOCELLARA OLIVES (ve) (gf) (df) - £5

CRISPY ASIAN STYLE BELLY PORK (df) - £6.75
sesame seeds, spring onions and chilli

COASTAL CHEDDAR AND PARMESAN BON BONS (v) - £6
truffle mayo

STARTERS



**ROASTED CAULIFLOWER HOUMOUS, GARLIC HERB
LEBANESE FLATBREAD (ve) - £10.50**
sultana vierge, pomegranate and toasted almonds

SMOKED HAM HOCK AND CONFIT CHICKEN THIGH TERRINE - £11.95
black garlic emulsion, black cherry puree, pickled shallots, focaccia

OX CHEEK AND MOZZARELLA CROQUETTE - £12.50
confit garlic emulsion, barbecued plum gel

CURED VENISON AND R ORD HEN'S EGG - £11.95
asparagus, black pudding crumb

CURED AND SCORCHED NORTH SEA MACKEREL (gf) (df) - £14
mango and fennel escabeche ceviche dressing, wakame

**COLLEBIANCO BURRATA GLAZED IN HAZELNUT
AND BASIL PESTO (v) - £14.95**
brioche and seed crumb, heirloom tomatoes, smoked pepper coulis

NORTHUMBERLAND CRAB AND SMOKED TROUT RILLETTE - £15.95
green apple and celeriac, rye bread, cider vinegar fluid gel

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.

v = vegetarian ve = vegan df = dairy free gf = gluten free

MAINS



LOCAL LAGER-BATTERED FISH AND CHIPS - £22

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

**CRISPY PAVÉ OF CEP, OYSTER AND SHIITAKE
MUSHROOMS (v) (gf) - £22.95**

shiitake duxelles, pickled shimejis, charred hen of the woods

CHARGRILLED, MAPLE GLAZED, RARE BREED BACON CHOP (gf) - £27

fennel, pear, pancetta and chicory salad, three-day potatoes,
caramelised apple, pickled mustard seed glaze

**BALLOTINE OF CORN-FED CHICKEN WRAPPED IN
LISHMAN'S AIR DRIED HAM (gf) - £27.95**

sweetcorn puree, charred sweetcorn, sprouting broccoli, pearl barley, sage

PAN FRIED FILLET OF NORTH SEA RED BREAM - £27.95

parsley velouté, Roscoff onion, crispy black pepper gnocchi,
English asparagus

NORTHUMBRIAN VENISON PIE - £28

creamy mash, red wine and baby onion gravy

STICKY GLAZED SHORT RIB OF BEEF (gf) (df) - £29

fennel and red cabbage slaw, smoked BBQ pancetta,
cannellini beans, pickled shallots, fries

ROAST FILLET OF HAKE (gf) - £32

saffron shellfish broth, summer veg, turned potatoes

GRILL



10oz NORTHUMBRIAN RUMP STEAK (gf) - £30

10oz NORTHUMBRIAN RIB EYE STEAK (gf) - £38

(All served with garlic roasted tomato and flat mushroom,
rocket salad, home-cooked chips)

100/200G ABERDEEN ANGUS CHEESEBURGER - £20.50/£23.95

BUTTERMILK SEASONED CHICKEN BURGER - £20.50

THE WHITTLING HOUSE VEGAN BURGER (ve) - £20.50

+ BACON - £2 | + MUSHROOM - £1.50 | + EXTRA CHEESE - £1.50

(All served with gem lettuce, Whittling House burger sauce, onion,
gherkins, tomato and fries)

SIDES & SAUCES



STEAK SAUCES:

- Wild mushroom Diane (gf) - £3
- Pink and green peppercorn (gf) - £3
- Smoked pepper coulis (ve) (gf) (df) - £3
- Baby onion gravy (gf) (df) - £3

SIDES:

- Buttered summer vegetables (v) (gf) - £6
- Parmesan and truffle fries - £7
- Maple glazed heritage carrots (ve) (gf) (df) - £6
- Heirloom tomato, red onion, rocket and balsamic salad (ve) (gf) (df) - £6
- Garlic and herb roasted new potatoes (ve) (gf) (df) - £7

DESSERTS



ALNWICK RUM PIÑA COLADA KNICKERBOCKER GLORY (ve) (df) - £10.95
marinated pineapple, coconut ice cream

BAKED WHITE CHOCOLATE AND BLUEBERRY CHEESECAKE (v) - £10.95
blueberry compote, honeycomb, vanilla crème fraîche

BANOFFEE SEMIFREDDO (v) - £10.95
salted caramel, brown biscuit crumb, caramelised banana bread

STRAWBERRY AND VANILLA TART - £11.50
strawberry and vanilla tart, marinated strawberries, strawberry jelly,
vanilla crème diplomat

LEMON AND ELDERFLOWER PANNA COTTA (v) - £12.50
shortbread crumb, honey tuilles, macerated raspberries, Italian meringue

SELECTION OF DAIRY ICE CREAMS
1 scoop £3.75 2 scoops £5.95 3 scoops £7.75
vanilla, chocolate, strawberry, honeycomb, coconut (ve), raspberry sorbet (ve)

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

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SUNDAY LUNCH

Served 12pm - 4pm

ROASTS



ROAST SIRLOIN OF NORTHUMBRIAN BEEF £22.50

ROAST LEG OF LOCAL LAMB £23.50

ROAST LOIN OF RARE BREED PORK..... £22.50

CORN FED CHICKEN SUPREME WITH STUFFING £21.50

HOMEMADE SWEET POTATO, BEETROOT, LEEK &
VEGAN FETA WELLINGTON WITH BEETROOT 'GRAVY' £19.50

*All Served With Yorkshire Pudding, Roast Potatoes, Creamy Mash, Gravy
and Seasonal Vegetables*

CAULIFLOWER CHEESE £4.50

LOCAL LAGER-BATTERED FISH AND CHIPS

Crushed Peas, Twice-Cooked Chips, Tartare Sauce £22
(Add Curry Sauce/Gravy £2.50)

STICKY GLAZED SHORT RIB OF BEEF (gf) (df)

Fennel and Red Cabbage Slaw, Smoked BBQ Pancetta,
Cannellini Beans, Pickled Shallots, Fries £29

ROAST FILLET OF HAKE (gf)

Saffron Shellfish Broth, Summer Veg, Turned Potatoes £32

CHEF'S SEASONAL TART (ve)

Please Ask Your Server for Today's Seasonal Preparation £18

100/200G ABERDEEN ANGUS CHEESEBURGER £20.50/£23.95

BUTTERMILK SEASONED CHICKEN BURGER..... £20.50

THE WHITTLING HOUSE VEGAN BURGER(ve) £20.50

(All Served With Gem Lettuce, Whittling House Burger Sauce, Onion, Gherkins,
Tomato and Fries)

SUNDAY SIDES

ROAST POTATOES £6
EXTRA YORKSHIRE PUDDING £2