



FIRST COURSE

DAILY OYSTERS EAST & WEST 3.5

OYSTERS KILPATRICK, SMOKED BACON, WORCESTERSHIRE DRESSING
6PC 20

CHICKEN SOUP & GREEN VEGETABLES 10

WHITEHALL SALAD, BABY GEM LETTUCE, RED ONION, OURAY CHEESE,
CRISPY BACON, PEAR VINAIGRETTE 10

SPICED BUTTERNUT SQUASH SALAD, TOASTED ALMONDS, LEMON FETA,
WATERCRESS 11

CRISPY SHRIMP 'COCKTAIL', RADISH, ICEBERG, MARY ROSE 13

GRILLED SQUID, SPICY PORK SAUSAGE, FINGERLING POTATOES,
GENTLEMANS RELISH 12

PRESSED DUCK, CRACKLING, FRISEE, HOMEMADE MUSTARD 12

PORK & CHICKEN LIVER TERRINE, FIG COMPOTE, 11

SECOND COURSE

ROOT VEGETABLE & CURRIED LENTILS STEW, MINTED YOGURT, 16

GRILLED MACKEREL, PICKLED RED ONION & POTATO SALAD, BUTTER
LETTUCE, LEMON-MUSTARD DRESSING 18

ROASTED CHICKEN BREAST, GOATS CHEESE BUTTER, CELERIAC
PUREE, CELERY HEARTS, TARRAGON & WATERCRESS VINAIGRETTE 19

RABBIT & SAGE SAUSAGE, CHAMP, PICKLED FENNEL,
MUSTARD GRAVY 24

WHITEHALL BURGER, PICKLED BEETROOT, CARAMELISED ONIONS,
OVER EASY EGG, LETTUCE, FRIES 16

SIMPLY GRILLED

(ALL SERVED WITH BABY GEM LETTUCE & ROSEMARY – GARLIC
POTATOES)

WHOLE SEA BREAM, LEMON & HERB OIL 24

LAMB RIB CHOP, MUSHY PEA FRITTER, MINT SAUCE 25

PORK CHOP, ROASTED APPLE –THYME BUTTER, CIDER SAUCE 24

SIDES 5

BABY SPINACH-BLUE CHEESE SALAD

PICKLED FENNEL & SCALLION

MUSHY PEAS FRITTERS, MINTED YOGURT

CRISPY BRUSSEL SPROUTS

Chef / Owner Chris Rendell