

Whittle's at Binswood Sample Menu

Starters

Soup of the day (v)

Warm roll £6.50

Carpaccio of beef (gf) (df)

Celeraic remoulade, rhubarb mustard dressing £7.50

Crispy whitebait (df)

Cajun mayonnaise, lime £7.25

Poached hen's egg (df)

*Serrano ham and griddled asparagus, sour bread crisp
£8.50*

Sweetcorn fritters (v) (df)

Smashed avocado, slow roasted tomatoes £7.75

Prawn cocktail

Marie rose sauce, buttered granary bread £8

Special of the Day

Please ask a member of staff

Classics

*Our classics feature fresh and local produce and are
available in small and large sizes*

Warwickshire Ale battered market fish (df)

Chunky chips, mushy peas, tartare sauce £11 / £14.50

Pea and mint risotto (v) (gf)

Marinated feta cheese £7.50 / £10

Add pan fried chicken £4

Add pan fried salmon £5

*Rump's of Warwick pork and leek sausages
King Edward creamed potatoes, spring greens, cider
gravy £7.50/ £10.50*

Caesar Salad

*Cos lettuce, smoked bacon lardons, ciabatta croutons,
parmesan shaving, egg, caesar dressing £6.50/ £9*

Add pan fried chicken £4

Add pan fried salmon £5

Main courses

*9oz 28 day Ribeye steak (gf) (df)
Chunky chips and dressed leaves £22.50*

Add peppercorn sauce £2.95 (gf)

Add garlic and herb butter £1.75 (gf)

*Chargrilled breast of corn-fed chicken (gf)
Pomme puree, buttered greens, roasted seeds, pan jus
£16*

*Roasted herb marinated rump of Welsh lamb (gf) (df)
Potato terrine, roasted garlic puree, confit cherry
tomatoes, courgettes, salsa verde £23*

*Pan roasted fillet of Loch salmon (gf) (df)
Confit new potatoes, prawn and dill salad £18*

Vegan hotpot (gf) (ve)
Seasonal vegetables, tomato and herb sauce, sautéed new potatoes, house salad £15

Special of the day
Please ask a member of staff

Side dishes
All £3.75

Chunky chips

French fries

Buttered spring greens

House salad

Onion rings

Desserts

Ice creams or sorbets (v) (gf)

1 Scoop - £2.50

2 Scoops - £4.50

3 Scoops - £6

Deconstructed rhubarb and ginger trifle £6.75

Griddled pineapple sundae
Rum infused pineapple, coconut ice-cream, spiced cream, salted caramel praline £7

*Dark chocolate panna cotta
Strawberry fruit leather, dried strawberry yoghurt and
fresh strawberries £7.50*

*Lemon curd brûlée
Stem ginger biscuit £6.50*

*Warm pecan pie
Banana anglaise, honeycomb ice-cream £7*

*Selection of British cheeses
Water biscuits, fruit chutney £8.50*