



<b>Mimosa</b>	<b>6.75</b>
<b>Whitmore Bloody Mary</b>	<b>8.00</b>
Ketel One Vodka, guindilla + cornichon	

## Snacks

Fennel + tofu sausage roll, beer mustard	<b>4.50</b>	Beef dripping donuts, smoked ox cheek, honey + soy sauce	<b>8.25</b>
Baba ghanoush, farinata bread, crudités	<b>4.95</b>	Bacon + Cheddar croquettes	<b>5.50</b>
<i>See blackboard for more bar snacks</i>			

## Small Plates

Pork + prune terrine, chutney, toast	<b>7.50</b>
House charcuterie of the day, cornichons, sourdough	<b>6.50</b>
Panzanella – English tomatoes, basil, charred cucumber, red onion, torn bread (ve)	<b>8.50 / 12.95</b>
Whitmore Caesar – smoked chicken, chicken skin crackling, baby gem, bacon fat croutons	<b>8.50 / 12.95</b>

## Great British Sunday Roast

*Yorkshire pudding, seasonal vegetables, cauliflower cheese, beef dripping roast potatoes + red wine gravy*

Stokes Marsh Farm topside of beef – slow-braised ox cheek nugget, horseradish crème fraiche	<b>16.95</b>
Cameron Naughton pork belly – apple sauce	<b>14.95</b>
Veggie roast of the week – seasonal vegetables, vegan jus (v, veo)	<b>12.95</b>

## Pub Classics

Whitmore burger – smoked bacon, tomato relish, smoked Cheddar, American cheese, crispy onions, mustard aioli, frites	<b>13.95</b>
<b>+ ox cheek</b>	<b>1.95</b>
Fish + chips – Butcombe Gold beer-battered fish, beef dripping frites, proper mushy peas or curry sauce	<b>14.50</b>
Vegan burger, brioche bun, blue cheese mayo, pickles, frites	<b>12.95</b>

## Sides

Koffmann Belgian-style frites in beef dripping	<b>3.95</b>	Grilled hispi cabbage + Stilton butter, crispy onions (v)	<b>4.25</b>
Smoked Jersey Royals + 'nduja butter	<b>4.95</b>	Courgette, rocket, Parmesan salad, preserved lemon dressing (veo)	<b>3.50</b>

## Team Rewards

We hope you enjoy your meal with us. If you'd like to leave a reward to say thanks, please be assured 100% will be shared with today's team. Please also note we will add an optional 10% team reward to your bill for tables of 8 or more people.

## Allergen Info

**(v)** Vegan friendly **(ve)** Vegan friendly – Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

**Our fish dishes may contain small bones, please take care.**

**We cannot guarantee the total absence of allergens in our dishes.**



Recycled (FSC) paper & designed for single use only.

## Puddings

Robata grilled peach, basil syrup, black pepper tuile (ve)	6.95
Sticky date + toffee pudding, butterscotch sauce, pecans, rum + raisin ice cream (v)	6.50
Smoked chocolate mousse, caramel banana, Italian meringue, maple granola, toffee sauce	7.25
Nutella doughnuts + stout ice cream, hazelnut praline, honeycomb (v)	6.95

## Nearly full?

Affogato – Illy Coffee espresso, vanilla ice cream, biscuit	4.50
Summer affogato – Granny Gothard's strawberry sorbet, iced limoncello	4.50
Whitmore chocolate box	6.50

**Food for thought** (50p from every sale of the affogato's will be donated to The Burnt Chef Project)



THE BURNT CHEF  
PROJECT

**The Burnt Chef Project** is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

## Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

