

C				
<b>9</b> m	9	0		•
OIL	a	M.	D.C	١

Parmesan and truffle polenta chips, salsa rossa (v) (398 kcal)	4.50
Smoked bacon and Lye Cross Farm Cheddar croquettes (464 kcal)	4.95
Roasted garlic and green herb hummus, toasted seeds, grilled sourdough (383 kcal)	4.95
Sticky BBQ pulled pork, dripping doughnuts (490 kcal)	6.50

#### **Starters**

Isle of Wight tomato 'panzanella' salad, torn bread, olives, basil, capers, sherry vinegar (246/406/750 kcal)	8.50/13.50
Butcombe Gold and Lye Cross Farm Cheddar rarebit, pickled shallots (464 kcal)	6.50
Robata-grilled shell-on prawns, 'nduja butter, caramelised lemon (341 kcal)	11.50
Locally cured artisan charcuterie, house pickles (238kcal)	9.95

### **Mains**

The Whitmore burger, smoked bacon relish, Monterey Jack, crispy onions, mustard aioli, Koffmann frites (1201 kcal)	
Add sticky BBQ pulled pork (100 kcal)	2.00
Butcombe Gold beer-battered haddock, beef dripping frites, proper mushy peas, tartare sauce (1096/1423 kcal)	12.95/17.50
Mushroom, black bean and soy burger, vegan brioche bun, blue cheese mayo, pickles, frites (ve) (1292 kcal)	14.50
The Whitmore Caesar; baby gem, crispy bacon, smoked chicken, chicken skin, anchovies (605/910 kcal)	12.95
Soused Brixham mackerel, Isle of Wight heritage tomato, basil, crispy capers, sorrel (728 kcal)	21.50
Tempura-battered robata-grilled vegetables, salsa verde, crushed new potatoes, smoked rapeseed oil (ve) (914 kcal)	14.50
Chicken and bacon ballotine, house kimchi, summer courgette, chicken and apricot sauce (935 kcal)	16.95
Stokes Marsh Farm 28 day dry-aged rump steak, garlic butter, beef dripping frites, mushroom, watercress (1280 kg	ccal) <b>22.95</b>
See our special boards or ask our team for today's specials and butcher's cuts from the robata grill	

### Sides

Koffmann Belgian-style beef dripping frites (578 kcal)	4.95	Robata-grilled purple sprouting broccoli, garlic,	4.95
Add truffle aioli, Parmesan or Butcombe	1.00	chilli and lemon oil, almonds (241 kcal)	
BBQ sauce, crispy onions (904/750 kcal)		Garden salad, radish, herbs (127 kcal)	3.95
Grilled courgettes, Isle of Wight tomatoes, basil (191 kcal)	4.95	New season potatoes, garlic butter, parsley (647 kcal)	4.50



Scan the QR code to order and pay on your device  $\label{team Rewards - Please note we will add an optional 10\% team reward to your bill and be assured 100\% will be shared with today's team.}$ 

Allergen Info - (v) Veggie friendly, (ve) Vegan friendly - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Calorie Info - All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day. You can access our nutritional information for each dish via the QR code on this menu.



#### Desserts Sticky toffee pudding, butterscotch, pecans, rum and raisin ice cream (v) (1109 kcal) 6.95 6.95 Lemon posset, orange curd, Scottish raspberries, shortbread (v) (471 kcal) Cheddar Valley strawberries Eton mess (ve) (710 kcal) 7.50 White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v) (867kcal) 6.95 Nearly full? Affogato - Illy Coffee espresso, vanilla ice cream, little biscuit (v) (286 kcal) 4.95 Food for thought (£1 from every sale of this dish will be donated to The Burnt Chef Project) Two scoops of Granny Gothard's ice creams and sorbets (343 kcal) 4.95 Little Biscoff doughnuts (ve) (209 kcal) 4.50



**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.

## After Drinks - ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini Bulleit Bourbon Old Fashioned Classic Negroni

Limoncello Grenat Maury Lafage - red dessert wine Valdivieso Eclat Botrytis Semillon white dessert wine PLEASE REFER TO THE DRINKS MENU FOR FULL PRICE LIST

## Illy Coffee, Classico blend (v)

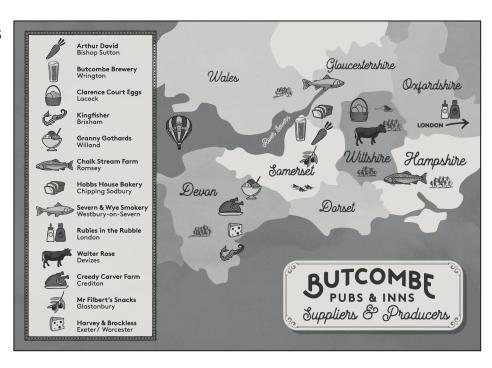
## Dairy-free milks available

Espresso Single 1.50 / Doub	ole 2.25	English breakfast (32 kcal)	2.50
Americano	2.60	Earl Grey	2.75
Cappuccino (120 kcal)	3.20	Peppermint	2.75
Latte (133 kcal)	3.20	Jade Tips green	2.75
Flat white (95 kcal)	3.10	Lemongrass and ginger	2.75
Mocha	3.50	Wild rooibos	2.75
'Monbana' hot chocolate (272 kcal)	3.50	Red berry and hibiscus	2.75
Black Forest 'Monbana' hot chocolate (403 kcal)	4.00	Chamomile	2.75

# 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...



Canton Teas. Bristol (v)