

Sunday at The Whitmore

Starters

Soup of the Day (GF)

With fresh bread and butter

Chicken Liver Pâté

With crusty bread and red onion marmalade

Smoked Fish Platter

Smoked trout, mackerel, salmon finished with potato salad and pickled cucumber

Prawn Cocktail (GF)

Our chefs take on a classic prawn and Marie Rose dish with baby gem lettuce

Herb Crusted Brie Wedges (V)

Deep fried brie bites served with our own apple and raisin chutney

Mains

We source all of our vegetables and potatoes locally before roasting and serving them to your table, alongside homemade Yorkshire puddings, and our tasty gravy.

Roasted Breast of Chicken

Black Angus Topside of Beef

Slow Roasted Belly of Pork

Roast Leg of Lamb

Super Roast

*Beef, lamb and belly of pork
(£3 supplement)*

Mushroom & Cashew Nut Wellington (V)

Encased in puff pastry and served with a creamy mushroom sauce

Salmon Fillet (GF)

With herby new potatoes and a beurre blanc sauce

Desserts

Chef's Cheesecake of the Day

Please ask about today's flavour of the day

Steamed Sponge Pudding

Served with custard

Please ask about today's flavour of the day

Honeycomb Charlotte

With vanilla ice cream

Homemade Chocolate Brownie (GF)

Served with chocolate sauce and ice cream

Mixed Berry Ice Cream Sundae

Don't fancy a dessert?

Why not try one of our coffees or liquers?

1 Course

£12.50

2 Courses

£17.95

3 Courses

£19.95

Vegetarian dishes are denoted by a (V) on our menu and gluten free dishes by (GF).

Other vegetarian options are available on a daily basis - please talk to your server who will liaise with the chef. Please speak with your server if you require further information on our dishes and the allergens they may contain.