



**PLEASE SEE OUR
BLACKBOARD FOR
TODAY'S SPECIALS**



STARTERS

- Soup of the Day** 5.50
Homemade in a traditional manner using fresh seasonal market produce
- Posh Prawn Cocktail** 8.00
Tasty large prawns, Marie Rose sauce, topped with a large crevette
- Chicken Liver & Brandy Pâté** 6.00
Homemade red onion chutney and toast
- Smoked Salmon** 8.50
Oak smoked Scotch, the best, with horseradish crème fraiche and capers
- Garlic Mushrooms** 5.50
Fresh button mushrooms in a garlic and cream sauce with crusty bread
- Whitebait** 5.50
A true classic with chef's homemade Tartare sauce
- Tempura King Prawns** 8.00
Large king prawns in a light tempura batter with sweet chilli dipping sauce

FROM THE GRILL

All grills are served with hand cut chips & dressed salad leaves

- 10oz Sirloin** 20.00
- 12oz Rib Eye** 23.50
- 8oz Fillet** 25.50

All steaks are 28 day aged high welfare British beef and served with mushroom & tomato garnish

- Accompanying sauces** 3.00
Peppercorn / Diane / Colston Basset Stilton / Béarnaise

VEGETARIAN

- Chef's own Mushroom Stroganoff** 11.50
With rice and fresh seasonal vegetables
- Roasted Mediterranean Vegetable Pasta Bake** 11.50

PUB CLASSICS

- Pie of the Day** 11.00
A delicious homemade pie, topped with an all butter puff pastry lid, handcut chips and fresh seasonal vegetables
- Salmon** 12.00
A fillet of fresh Scottish salmon, hollandaise sauce, new potatoes, fresh seasonal vegetables
- Fish and Chips** 12.00
A large fillet of fresh Grimsby fish cooked in chef's own Timothy Taylor batter, handcut chips, homemade mushy peas and chunky tartare sauce
- Chef's Gourmet Steak Burger** 12.00
Topped with cheese & bacon, beer battered onion rings, handcut chips and coleslaw
- Chicken** 11.50
Fresh free range English chicken breast roasted and with Chef's excellent white wine or Colston Bassett Stilton sauce, new potatoes and fresh seasonal vegetables
- Gammon Steak** 11.00
2 free range fried eggs, tomato, mushroom garnish, handcut chips and dressed salad leaves
- Bangers and Mash** 11.00
Award winners, onion gravy, creamy mash & fresh seasonal vegetables
- Lasagne** 11.00
Made by Chef topped with cheddar cheese, with garlic ciabatta and dressed salad leaves
- Chicken Caesar Salad** 11.00
Free range English chicken breast on mixed leaf salad, parmesan, croutons & creamy Caesar dressing

EXTRAS All 3.00

- Handcut Chips
- Dressed Salad Leaves
- Skinny Fries
- Caesar Salad
- Garlic Bread
- New Potatoes
- Beer Battered Onion Rings
- Fresh Seasonal Vegetables

LUNCHTIME LIGHT BITES

(Available lunchtimes only)

Celebrate the Season

LUNCH SET MENU

Tuesday-Saturday

2 courses 12.00 3 courses 14.50

PLEASE ASK FOR TODAY'S MENU

SANDWICHES

All Sandwiches are served with dressed salad leaves and hand cut Chips or a Mug of Homemade Soup

- Cold Water Norwegian Prawn & Marie Rose** 9.50
served on Granary Bread
- Chargrilled Open Steak & Colston Bassett Stilton** 10.50
with Sautéed Mushrooms, Caramelised Onions & Rocket on toasted Ciabatta
- Loch Fyne Smoked Salmon** 9.50
with Cream Cheese & Lemon served on Granary Bread
- Whitehouses Chicken Club Sandwich** 9.50
Crisp Streaky Bacon, Lettuce, Tomato & Egg Mayonnaise on toasted white Farmhouse Bread
- Tuna Mayo Baguette** 9.00
Line Caught Tuna, diced Red Onion & Peppers with Mayonnaise, in a Freshly Baked Baguette

As all our food is freshly prepared to order, this may result in a delay at busy periods. We will endeavour to keep this to a minimum but please be patient. Please be aware, although every care has been taken, fish and meat may contain bones and game may contain shot.

If you have any special dietary requirements please inform us when you order. For full allergen information please ask a member of staff.



WHITEHOUSES INN

