

THE WHIPPET

Dinner Menu



BAR SNACKS

Gordal olives (vg/ng)	5	Scotch egg, piccalilli	6
Sourdough, balsamic vinegar & olive oil (v)	4	Cumberland sausage roll, English mustard	5

SMALL PLATES

Soup of the day, focaccia croutons (vg)	7.5
Breaded Yama's halloumi, lemon mayo, buffalo sauce, pomegranate (v)	9
Padron peppers (vg)	7.5
Salt & pepper squid, chilli, spring onion, aioli	9.5
Beetroot hummus, crispy chickpeas, Za'atar, olive oil, flat breads (vg)	7.5
Double-fried boneless chicken, hot sauce, spring onion, chilli & coriander leaves	9.5
Confit duck croquettes, pickled enoki mushroom, gochujang mayo, chives	9.5
Mushroom arancini, vegan feta, lemon mayonnaise (vg/ng)	9
Pan-fried king prawns, nduja, shallot, leek, new potato, olive oil & parsley (ng)	11.5
Whole baked camembert studded with garlic & thyme, tomato & onion marmalade, toasted sourdough (v)	16

SPECIAL

Exciting new specials subject to change weekly.

MAINS

Chicken, gammon & leek pie, creamy mashed potato, seasonal vegetables & red wine gravy	18.5
Fish & chips – Beer-battered, North Sea line-caught haddock, triple cooked chips, mushy peas, tartare sauce	17.5
Plant-based burger, smoked gouda, heritage tomato, pickles, jalapeno mayo, skin on fries (vg)	15.5
Slow-cooked Herefordshire beef brisket, confit shallot, truffle mash, Chantenay carrots	20
Charred broccoli & wild rice, sweet potato, chickpea & lemon salsa, coconut yoghurt (vg/ng)	16
Pan-fried sea bass, rosemary potatoes, tenderstem broccoli, salsa verde, red wine jus (ng)	18
Suffolk flat iron chicken, dauphinoise potato, Cavolo nero, wild mushroom sauce	20
Handmade butternut squash ravioli, toasted almonds, sage & garlic crisps (v)	22.5
Smash burger - Herefordshire chuck & rib patties, cheese, pickle, onions, burger sauce, brioche bun & fries	15.5
28-day aged sirloin, our kitchen triple cooked chips, crispy shallots, chalk farm watercress, peppercorn sauce	29

SIDES

Triple-cooked chips (vg) Koffman's skin on fries (vg) Braised red cabbage (vg/ng) Truffle mashed potato (v/ng)	
House salad with Isle of Wight tomatoes, maple & cherry vinegar dressing (vg/ng)	each 5
Koffman's skin on fries, truffle oil & parmesan (v) Charred broccoli, chilli, garlic & toasted almond (vg/ng)	each 7

Supplier stories

Rinkoff's Bakery from Brick Lane supply our bread and our bespoke Brioche for our burgers. Baking in the capital since 1911. They know what they are doing!

Rushton's the Chef's Greengrocer – roots in London restaurants since 1922. Over 100 years providing the best produce from local farms.

Marrfish – a new kid on the block, supplying London's fish since 2011. The truth is they have heritage in vessels and catching fish into Hull since the 1950s.

Select butchers based in East London, 'It's all about the meat. You can dress it up how you want, but if the meat isn't perfect, a chef will know, and his customers will know.' We agree.