

THE WHIPPET

Sunday 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 (v)	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
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
Wild mushroom arancini, vegan feta, lemon mayo (vg/ng)	9.5
Pan-fried king prawns, nduja, shallot, leek, new potato, olive oil & parsley (ng)	11.5

ROASTS

All our roasts are served with roast potatoes, red cabbage, glazed carrots, cavolo nero, roasted swede, Yorkshire pudding & gravy

Herefordshire rump of beef, horseradish	21
Slow-roasted West Devon lamb shoulder (serves 2 - 3)	52.5
Mr. Bosworth's of Ongar roast rolled pork belly, apple sauce	19
Roast Suffolk chicken, pork stuffing	18.5
Beetroot, spinach & pine nut Wellington, vegan gravy (v/vg upon request)	17.5
Full Whippet Roast – trio of Herefordshire rump of beef, Mr. Bosworth's of Ongar rolled pork belly, Suffolk chicken with pork stuffing	26

MAINS

Fish & chips – Beer battered, North Sea line-caught haddock, triple cooked chips, mushy peas, tartare sauce	17.5
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
Plant-based burger, smoked Gouda, pickles, jalapeno mayo, Koffman's skin on fries (vg)	15.5

SIDES

Smoked Applewood cheddar cauliflower cheese (v)	7.5
Roast potatoes (vg) Seasonal vegetables (vg/ng) Braised red cabbage (vg/ng)	each 5
House salad with Isle of Wight tomatoes, maple & sherry vinegar dressing (vg/ng)	5

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.