

THE WHIPPET

Brunch Menu



BAR SNACKS

Gordal olives (vg/ng)	5	Scotch egg, piccalilli	6.5
Sourdough, balsamic vinegar & olive oil (v)	4	Cumberland sausage roll, English mustard	5.5

SMALL PLATES

Burella, gremolata, roquito peppers, crostini (v)	10
Breaded Yama's halloumi, lemon mayo, buffalo sauce, pomegranate (v)	9
Padron peppers (vg/ng)	8
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	10
Salted cod croquettes, preserved lemon, chimichurri mayo	10
Pan fried king prawns, nduja, shallot, leek, sourdough, olive oil & parsley	12
Sweet chilli glazed pork belly bites, spring onion, chilli (ng)	9
Asparagus and hazelnut arancini, lemon mayo, black olive powder (vg)	9.5

BRUNCH Available Saturday 11-4

Full English - Cumberland sausage, bacon, black pudding, baked beans, fried eggs, roasted tomato, mushrooms, hash brown, sourdough toast	14
Full Veggie - Veggie sausages, poached eggs, wilted spinach, baked beans, roasted tomato, mushrooms, hash brown, sourdough toast	13
Smashed avocado, soured chive cream, poached egg & sourdough toast (v) add whisky cured Wye Valley salmon streaky bacon - each 3.5	11
Poached eggs, English muffin, & hollandaise:	
- Benedict (Streaky bacon)	10.5
- Royal (Whiskey cured Wye Valley Salmon)	11.5
- Florentine (Wilted Spinach) (v)	9.5

MAINS

Shepherd's pie, peas, chantenay carrots, spring green, gravy	20
Fish & chips - Beer-battered, North Sea line-caught haddock, triple cooked chips, mushy peas, tartare sauce	18.5
Plant-based burger, smoked gouda, baby gem lettuce, pickles, tomato, slaw, jalapeno mayo, skin on fries (vg)	16
Charred broccoli & wild rice, sweet potato, chickpea & lemon salsa, coconut yoghurt (vg/ng)	16
Rainbow trout, jersey royal, monk's beard, chives butter	22
Suffolk flat iron chicken, potato gratin, rainbow chard, gremolata, bread sauce	20.5
Smash burger - Herefordshire chuck & rib patties, cheese, pickle, onions, burger sauce, brioche bun & fries	16.5

SIDES

Triple-cooked chips (vg/ng) Koffman's skin on fries (vg/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/ng) 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.