

THE WHIPPET INN



SNACKS

Gordal olives (v)	5
Sausage roll, English mustard	5.5
Padrón peppers, smoked Maldon salt, sumac (v)	7
Sourdough, oil, balsamic (v)	4
Fried halloumi, hot sauce, tahini, spring onion (v)	9
Rose harissa hummus & flatbread	7.5

SMALL PLATES & STARTERS

King prawns, chorizo, chickpea, Padrón peppers, garlic olive oil	12
Mozzarella, peach, watercress, mint, pumpkin seeds, molasses	12
Salt & pepper squid, chilli, spring onions, aioli	9.5
Crispy chicken, Korean ketchup, sesame, chilli, spring onion	10
Chorizo & Applewood croquettes, paprika aioli	8.5

ROASTS

<i>All served with roast potatoes, savoy cabbage, glazed carrots, roasted swede, Yorkshire pudding & gravy</i>	
28-day aged sirloin beef, horseradish	26
Duroc free range pork belly, crackling, apple sauce	21
White Cobb free range chicken, pork stuffing	21
Beetroot, nut & butternut squash Wellington (v)(vg upon request)	18
Trio of roast meat – White Cobb chicken, Duroc pork, sirloin beef	27.5

SHARING

Suffolk slow roast lamb leg to share, mint sauce (serves 2-3 people)	68
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MAINS

Sea trout, Jersey Royals, peas, broad beans, courgette, gremolata	21
Charred hispi cabbage, romesco, fine bean, sesame, green chilli, coriander salad (v)	16
Cider-battered North Atlantic haddock, mushy peas, triple-cooked chips, tartare sauce	18.5

SIDES

Cheddar cauliflower cheese (v)	8
Seasonal vegetables (vg)	5.5
Pigs in blankets, pork stuffing	7.5
Tomato & red onion salad	5.5



THE WHIPPET IS PROUDLY PART OF THE URBAN PUBS & BARS FAMILY.

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team.
An optional 12.5% service charge will be added to your bill—all of which goes to our staff. (v) vegetarian / (vg) vegan / (gf) gluten-free / (gfa) gluten-free available