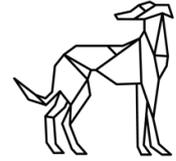


THE WHIPPET INN



SMALL PLATES & STARTERS

Gordal olives (v)	5.0
Padrón peppers, smoked Maldon salt, sumac (v)	7.0
Warm sourdough, hot honey butter (vg)	4.0
Fried halloumi, hot sauce, tahini, spring onion (v)	9.0
Salt & pepper squid, chilli, spring onions, aioli	9.5
Crispy chicken, Korean ketchup, sesame, chilli, spring onion	10.0

ROASTS

Served with roast potatoes, savoy cabbage, glazed carrots, roasted swede, Yorkshire pudding & gravy

28-day aged sirloin beef, horseradish	26.0
Duroc free range pork belly, crackling, apple sauce	21.0
White Cobb free range chicken, pork stuffing	21.0
Beetroot, nut & butternut squash Wellington (v)(vg upon request)	20.0
Trio of roast meat - White Cobb free range chicken, Duroc pork, sirloin beef	28.5

SHARING

Suffolk slow roast lamb leg to share, mint sauce (serves 2-3 people)	68.0
--	------

MAINS

Baked North Sea cod, soft herb crust, pink fir potatoes, spinach, tartare butter sauce	20.0
Roasted delicata pumpkin, confit shallots, braised puy lentils (vg)	16.0
Cider-battered North Atlantic haddock, mushy peas, triple-cooked chips, tartare sauce	18.5

SIDES

Cheddar cauliflower cheese (v)	8.0
Sunday veg (vg)	5.5
Pigs in blankets	6.5
Pork stuffing	6.0
Roast potatoes	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