

Globally Inspired, Fresh & Untraditional Dishes For You To Enjoy, Alongside Fresh Fish Dishes & Tempting Desserts. Our Chefs Source The Best Ingredients, Local Where Possible & Prepare Everything To Order.

For The Table

Cristal Bread	5	Padron Peppers, Hot Honey, Whipped Butter & Rosemary Salt	5
Or Olive Oil & Balsamic Vinegar		Smoked Salt	
		Gordal Olives	5

Small Plates

Enjoy Individually Or As A Selection For The Table

Chicken Piccata	12	Lemon & Parsley Butter Sauce, Capers, Parsley Oil	
Smoked Duck Breast	12	Pink Peppercorn Dressing, Cherry Gel, Endive, Red Vein Sorrel	
Korean Style Pork Belly	10	Spring Onion, Cucumber Relish, Sesame	
Whipped Feta & Serrano Ham	12	Crispy Crushed Potatoes, Parmesan, Basil Pesto	
Cured Scallop	15	Gooseberry, Herb Salad, Citrus Dressing, Apple Gel	
Labneh	8	Crudités, Dukkah, Herb Oil	
Add Toasted Cristal Bread		£2	
Compressed Watermelon	8	Peas, Rocket, Herbs, Cucumber, Pomegranate Molasses	
Torched Octopus	11	Romesco, Mojo Verde, Fennel & Tomato Salad	

v | Vegetarian

vg | Vegan

MP | Market Price

Gluten Free, Dairy Free And Full Allergen Menu Available Upon Request

Large Plates

Herb Butter Stuffed Chicken Thigh	22	Delhi Butter, Kachumber Salad, Mango Dressing	
Market Steak	MP	Locally Sourced British Beef Supplied By Burton's Butchers	
Panzanella	16	Isle of Wight Tomatoes, Labneh, Basil, Croutons	
Grilled Tiger Prawns	29	Mussels, Tomato, Lemon & Herb Butter Add Toasted Cristal Bread	£2
BBQ Bourbon Glazed Pork Belly	23	Apple & Celeriac Remoulade, Puffed Pork Rind, Mojo Verde	
Salt Beef Brisket	24	Chimichurri, Torched Pepper, Confit Garlic Aioli, Crispy Onions	
Roasted Cauliflower Satay	18	Agrodolche, Golden Raisin, Lime, Toasted Coconut	
Market Fish	MP	Sustainably Caught Fresh Fish Supplied Daily By Stickleback	

Sides

Summer Salad, Rocket, Peas, Isle of Wight Tomatoes, Endive, Pesto	6
Crispy Gnocchi, Cacio e Pepe, Black Truffle Salt, Parmesan	6
House Fries, Rosemary Salt, Confit Garlic Aioli	5
Sautéed Seasonal Vegetables, Mojo Verde	5

Desserts

TWC Chocolate Bar	12	Raspberry Gel, Caramelised White Chocolate, Pistachio Crema, Raspberry Sorbet	
Dark Chocolate Mousse	9	Macerated Cherries, Coconut Cream, Cherry Sherbet, Mint Sorbet	
Espresso Affogato	8	Salted Chocolate Biscuit, Hazelnut Ice Cream	
Apricot Financier	10	Honeycomb Tuille, Chilled Lemon Thyme Custard, Candied Apricots	
Homemade Ice Cream & Sorbet	2	Per Scoop	

Please Note That Some Ingredients May Not Be Listed On The Menu. If You Have Any Dietary Restrictions Or Allergies, Please Inform A Member Of The Restaurant Team Prior To Placing Your Order. Our Chefs And Staff Take Every Precaution To Prevent Allergen Cross Contamination, However, We Cannot Guarantee That Our Dishes Are Completely Free From Trace Allergens. Allergen Menu Available Upon Request. A discretionary 10% service charge will be added to your bill, 100% of which is shared between our team.

The Whisky Café

Celebrating the *untraditional
dining and drinking experience*

