



Autumn Menu

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 ♦ Waveney River Bungay Butter v	6
Cristal Bread ♦ Olive Oil & Balsamic Vinegar vg	6
Gordal Olives vg	6

Small Plates

From Lunch to Evening, Enjoy Individually Or As A Selection For The Table

Peri Peri Chicken Thigh Skewer ♦ Churrasco Aioli, Charred Corn	12
Venison Carpaccio ♦ Raspberry Vinaigrette, Parmesan, Crispy Capers, Truffle Emulsion	12
Glazed Figs & Prosciutto ♦ Whipped Goats Curd, Pickled Walnut, Infused Honey, Treviso	14
Cornish Bluefin Tuna ♦ Wasabi Cream, Daikon, Compressed Cucumber, Nori Cracker	15
Pan Seared Cod Cheeks ♦ Saffron Bisque, Beurre Noisette	12
Munchkin Pumpkin Fritte ♦ Salsa Verde, Toasted Pumpkin Seeds v	9
Muhammara ♦ Dukkah, Pickled Shallot, Nigella Seed Flatbread vg	8

Large Plates

Half Roast Spring Chicken ♦ Caponata, Paprika Aioli, Lemon & Herb Butter	25
Mole Salt Beef Brisket ♦ Tomatillo Salsa, Toasted Pipitas, Charred Romano Pepper	28
Market Steak ♦ Locally Sourced British Beef	MP
Bone-In Pork Chop ♦ Swiss Chard, Pumpkin Purée, Sage Pesto	26
Cornish Mussels ♦ Clotted Cream & Cider Sauce, Smoked Bacon, Cristal Bread	26
Market Fish ♦ Sustainably Caught Fresh Fish	MP
Trofie Pasta ♦ Pickled Shimeji, Truffle Mascarpone, Wild Mushroom, Parmesan v	22
Glazed Baby Aubergines ♦ Muhammara, Pickled Shallots, Dukkah vg	22

Sides

Crispy Crushed Potatoes, Paprika Aioli v	6
House Fries, Churrasco Aioli v	5
Autumn Bitter Leaf Salad, Raspberry Vinaigrette, Parmesan, Pickled Walnuts v	6
Sautéed Seasonal Vegetables, Salsa Verde vg	5

Desserts

TWC Doughnut ♦ Dulce de Leche, Caramelised Apple Compote, Cinnamon Sugar v	9
Baked Chai Rice Pudding ♦ Demerara Crust, Brown Butter Gelato, Plum Compote v	10
Mulled Poached Pear ♦ Oat & Brown Sugar Crumble, Cranberry Sorbet vg	8
‘The Brew Project’ Affogato ♦ Espresso, Brown Butter Gelato, Biscotti v	8
Add Disaronno 5 or Frangelico 4	
Homemade Ice Cream & Sorbet ♦ Per Scoop v	2

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*

