

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 ♦ Netherend Farm Salted Butter   v	6
Cristal Bread ♦ Olive Oil & Balsamic Vinegar   vg	6
Gordal Olives   vg	5

Small Plates

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

Chicken, Ham Hock & Baby Leek Terrine ♦ Roasted Chestnut, Pickled Shallot & Radicchio Salad, Honey Mustard Aioli	10
Pork Belly Skewer ♦ Rum Roasted Pineapple Salsa, Adobo Sauce	12
Crab Bao Bun ♦ Crab Bisque, Crispy Chilli, Furikake	14
Cauliflower & Gruyère Dauphines ♦ ‘French Onion’, Tarragon Emulsion   v	8
Poutine ♦ Crispy Duck Fat Potatoes, Cheese Curds, Red Wine Jus	8
Salt-Baked Celeriac ♦ Pickled Grape, Candied Walnut, Apple Oil   vg	9

v | Vegetarian    vg | Vegan    MP | Market Price  
Gluten Free, Dairy Free And Full Allergen Menu Available Upon Request

Large Plates

Coffee & Ancho Glazed Short Rib ♦ Charred Radicchio, Smoked Corn Purée, Crispy Onion	28
Half Roast Spring Chicken ♦ Aji Amarillo Sauce, Torched Romano & Padron Peppers, Chicken Skin & Paprika Butter	24
Market Steak ♦ Locally Sourced British Beef	MP
Pork Belly ♦ Caramelised Onion Purée, Charcuterie Sauce, Puffed Pork Rind, Baby Root Vegetables	24
Confit Duck Leg Ragù ♦ Pappardelle, Parmesan, Herb Pangrattato	22
Market Fish ♦ Sustainably Caught Fresh Fish	MP
St Austell Mussels ♦ Sriracha Butter Sauce, Cristal Bread	24
Glazed Baby Aubergines ♦ Massaman Sauce, Curry Oil, Chilli Crisp   vg	20

Sides

House Fries, Kombu Seasoning, Sriracha Mayo, Furikake   v	5
Crispy Crushed Potatoes, Honey Mustard Aioli   v	6
Sautéed Sprouts, Roasted Chestnuts, Chicken Skin & Paprika Butter	6
Sautéed Seasonal Vegetables, Crispy Chilli   vg	5

Desserts

Speculoos Crème Brûlée ♦ Salted Caramel Gelato, Pecan Tuille   v	9
Chocolate Mousse ♦ Candied Blood Orange, Cranberry Sorbet, Clementine Gel   vg	9
Sticky Toffee Pudding ♦ Butterscotch Sauce, Brandy Cream Gelato   v	9
‘The Brew Project’ Affogato ♦ House Ice Cream, Biscuit   v Add Disaronno 28% - £5 or Frangelico 20% - £4	8
Homemade Gelato & 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*

