

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 Thigh Skewer ♦ Hawaiian Shoyu, Jalepeño Relish, Spring Onion, Pickled Ginger	9
Pork Belly ♦ Tonkatsu Sauce, Black Garlic Aioli, Sesame	9
Duck Rillettes ♦ Apricot Jelly, Crostini, Cornichon, Herb Salad	10
TWC Crumpet ♦ British Crab, Welsh Rarebit, Kohlrabi	11
Davidstow Cheddar Gougères ♦ Cheddar Curd, Piccalilli v	9
Hay Baked Beetroot Carpaccio ♦ Horseradish Crème, Mustard Leaf, Apple vg	8

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

Main Plates

Maize Fed Chicken Supreme ♦ Calabrian Chilli Butter Sauce, Nduja Boudin, Purple Sprouting Broccoli, Herb & Shallot Vinaigrette	25
Lamb Rump ♦ Broad Bean, Pea & Mint Fricassee, Salsa Verde, Gnudi, Lamb Jus	31
Cacio e Pepe Cavatelli ♦ Spinach, Wild Garlic, Lemon Oil v	20
Market Steak ♦ Locally Sourced British Beef	MP
Short Rib Presse ♦ Miso Glaze, Hispi, Furikake, Potato Rosti, Black Garlic Aioli	36
Market Fish ♦ Sustainably Caught Fresh Fish	MP
Charred Hispi ♦ Tahini Dressing, Harissa Soy Mince, Pomegranate, Sumac vg	18

Sides

House Fries, Maple & Bacon Mayo, Paprika Salt	5
Potato Rostis, Sour Cream Salt, Calabrian Chilli Aioli v	6
Heritage Beetroot, Whipped Goats Curd, Hazelnut, Sherry Reduction, Mizuna v	6
Sautéed Seasonal Vegetables, Salsa Roja, Toasted Pepitas vg	5

Desserts

TWC Millionaire's Shortbread ♦ Dark Chocolate Pâté à Bombe, Whipped Caramel, Malted Milk Gelato v	8
Apricot Bakewell ♦ Crème Fraiche Gelato, Poached Apricot v	9
Banoffee Mille Feuille ♦ Salted Caramel, Whipped Cream, Caramelised Banana, Roast Banana Gelato vg	9
'The Brew Project' Affogato ♦ Gelato, Biscuit v Add Disaronno 28% Abv - £5 or Frangelico 20% Abv - £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*

