

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

Kung Pao Chicken Thigh Skewer ♦ Coriander, Cucumber & Lime Relish, Puffed Black Rice, Thai Basil	9
BBQ Pork Belly ♦ Chimichurri, Kohlrabi Remoulade	10
King Prawn On Caramelised Brioche ♦ Prawn Mayo, Sweet & Sour Gel, Sesame Tuile	14
Crispy Serrano ♦ Crushed Potato, Parmesan Cream, Pecorino, Basil Pesto	11
Burrata ♦ Heritage Tomato, Strawberry, Basil Oil, Black Olives v	13
Grilled Aubergine Skewer ♦ Maple, Miso & Chipotle Dressing, Soft Herbs, Crispy Onion vg	7

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

Main Plates

Brick Chicken Supreme ♦ Smoked Peri Peri Sauce, Hassleback Courgette, Cowboy Butter, Pickled Chilli, Charred Lime	23
Pork Collar Steak ♦ Apricot Ketchup, Hispi Cabbage, Burnt Leek Emulsion, Anise Jus	22
TWC Cavatelli ♦ Ricotta, Courgette, Basil Pesto, Lemon v <i>With Chicken Supreme £6</i>	16
Market Steak ♦ Locally Sourced British Beef	MP
Salt Beef Brisket ♦ Gochujang Glaze, Sesame Slaw, Smoked Cheddar Croquette	34
Market Fish ♦ Sustainably Caught Fresh Fish	MP
Roast Cauliflower Steak ♦ Sweet & Sour Peppers, Aji Verde, Crispy Cauliflower Leaves vg	15

Sides

House Fries, Smoked Salt, BBQ Ketchup vg	5
Crispy Crushed Potatoes, Pesto Mayo v	6
Summer Salad, Citrus Vinaigrette vg	6
House Slaw v	6
Sautéed Seasonal Vegetables, Aji Verde vg	5

Desserts

Pistachio Profiterole ♦ Raspberry Gel, Pistachio Crema, Raspberries, White Chocolate v	9
Twice Baked Chocolate Cake ♦ Cherry Compote, Vanilla Crema, Mascarpone Gelato v	9
Warm Orange & Olive Oil Polenta Cake, Candied Orange, Raspberry Gel, Dark Chocolate Gelato vg	9.5
'The Brew Project' Affogato ♦ Gelato, Biscuit v Add Disaronno 28% Abv - £5 or Frangelico 20% Abv - £4	8
Homemade Gelato & Sorbet ♦ Per Scoop v	2.5

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*

