The Whisky Café

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 ⌖ 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

English Crab ⌖ 'Singapore' Chilli Crab Mayo, Hash Brown, Togarashi	13.5
King Oyster Mushroom ⌖ Smoked Potato Puree, Miso & Brown Sugar Glaze, Pickled Shimejis, Herb Oil, Crispy Onions | *vg*	12
Fried Chicken ⌖ Ranch, Truffled Hot Honey, Spring Onion, Dill Pickle	12
Ras El Hanout Pork Belly Skewer ⌖ Burnt Apple Ketchup, Kohlrabi & Apple Relish, Crackling	11
Binham Blue ⌖ Brown Butter & Honey Sponge, Poached Pear, Pickled Walnut, Blackberry Gel, Chicory | v	10.5

v | Vegetarian *vg* | Vegan
MP | Market Price

Gluten Free & Full Allergen Menu Available Upon Request

Main Plates

Treacle Braised Short Rib ⌖ Crispy Onions, Guinness & Peppercorn Sauce	32.5
Confit Duck Leg ⌖ Port Jus, Blackberry Gel, Potato Rosti	24
Lamb Shoulder 'Shepherds' Pie ⌖ Potato Puree, Old Winchester, Rosemary Pangrattato	22
Market Fish ⌖ Sustainably Caught Fresh Fish	MP
Roasted Cauliflower ⌖ Green Curry, Pickled Shallots, Herb & Roasted Peanut Salad, Lime Oil | *vg*	18.5
Korean Brick Chicken ⌖ Gochujang Butter Sauce, Roast Hispi, Citrus Mayo, Togarashi, Spring Onion	26
Market Steak ⌖ Locally Sourced British Beef	MP

Sides

House Fries, Rosemary Salt | *vg*	5
Crushed Potatoes, Parmesan, Ranch | v	6
Sautéed Seasonal Vegetables, Rosemary Pangrattato | *vg*	5
Binham Blue & Winter Leaf Salad, Beetroot, Crispy Sage, Sherry Vinaigrette | v	6

Desserts

Sticky Toffee Madeleines ⌖ Banana Gelato, Miso Butterscotch Sauce | v	9
Dark Chocolate Tart ⌖ Salted Caramel Gelato, Cacao Nib, Whipped Milk Chocolate, Poached Cherries | v	10
Brown Sugar Meringue ⌖ Blackberry Compote, Vanilla Crema, Blackberry Sorbet, Hazelnut Crumble | v	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. Menu Subject To Change.

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*