

# FOOD

SERVED 12NOON-9PM

Please place your order at the bar – ask your server for today's specials

## STARTERS & LIGHT BITES

**SOUP OF THE DAY £4.50**  
crusty bread and butter (v)

**HOMEMADE BLACK PUDDING  
& SMOKED BACON  
SCOTCH EGG £5**  
with brown sauce

**WHITELOCK'S RARE  
BREED HOTDOG £5**  
house onion relish, English mustard

**SHALLOT & ST HELEN'S  
GOATS CHEESE  
TARTE TATIN £6 (v)**  
**SMOKED HADDOCK RAREBIT  
£6**

**TIN-FOIL SARDINES £6**  
grilled with lemon, garlic, parsley  
and butter, served with bread

**HOUSE CURED  
ATLANTIC SALMON £7**  
dill & mustard dressing, brown toast

**CLASSIC NORTH-EAST  
PEASE PUDDING & HAM £7**

**POACHED SALMON  
SALAD £8.50**  
lemon-dressed new potatoes (g)

## MAINS

**CHARGRILLED RADICCIO,  
WATERCRESS & RADISH  
SALAD £8**  
with apple dressing (v) (g)

**BRAISED FENNEL &  
LEMON RISOTTO £8**  
(v) (g)

**THE WHITELOCK'S  
BURGER £8**  
with cheddar cheese and house slaw  
Add chunky chips or onion rings  
£1.50 each

**YORKSHIRE SAUSAGE  
& POTATOES £8.50**  
Whitelock's-style

**GRILLED ARTICHOKE WITH  
BEETROOT ROSTI £8.50**  
and dill cream (v)

**GRILLED LEMON CHICKEN  
& ELDERFLOWER SALAD £9**

**BEER BATTERED FISH &  
CHUNKY CHIPS £9**  
with mushy peas and chunky tartare

**HOMEMADE BEEF  
IN ALE PIE £9**  
with chunky chips and gravy

**PAN-FRIED CALVES LIVER £11**  
with potato rosti and  
caramelised onion (g)

**MARINATED NIDDERDALE  
RUMP OF LAMB £13**  
with potatoes and salsa verde

**BUTLER'S STEAK &  
CHUNKY CHIPS £13**  
served rare or medium-rare (g)  
Add béarnaise or pepper  
sauce £1.50

**SIDES**  
CHUNKY CHIPS £3  
ONION RINGS £3

## SHARING PLATES

**SMOKED & CURED  
FISH PLATTER £10**  
with marie rose and tartare sauces  
and crusty bread

**SELECTED YORKSHIRE  
CHEESES**  
one £4 / two £6 / three £7.50  
with bread and chutney

Choose three cheeses plus bottle  
of house red or white wine **£18**

**BRITISH CHARCUTERIE  
SELECTION £10**  
with olives, slow-roasted tomatoes  
and crusty bread

# WHITELOCK'S ALE HOUSE ♦ EST. 1715

**Whitelock's Ale House is nearly 300 years old (that's older than America!). It opened, as the Turks Head, in 1715, catering mainly for merchants and market traders. The pub was especially busy on Tuesdays and Saturdays when Briggate marketplace was thronged with people.**

In 1867 the licence of the Turk's Head was granted to John Lupton Whitelock. He was followed by his son William Whitelock, then Lupton Whitelock and Percy Whitelock, who sold the pub to a brewery in 1944.

In the 1880s John Lupton Whitelock began to establish the ornate decor still in place today, the long copper topped bar, etched mirrors and glass. The mirrors are joined by polished brasswork and cast-iron tables, all making for a genuine Victorian atmosphere.

From the mid-1890s the pub became better known as Whitelock's First City Luncheon Bar and in 1897 John Lupton Whitelock installed electricity, including a revolving searchlight, at the Briggate entrance to the yard.

Whitelock's was a favourite rendezvous with stage stars and it received royal approval when Prince George, later Duke of Kent, entertained a party in a curtained-off section of the restaurant.

At one time a doorman made sure that men wore dinner jackets and, as women were not allowed at the bar, waiters served drinks where female customers sat.

Poet John Betjeman enjoyed the atmosphere of Whitelock's, describing it as 'the Leeds equivalent of Fleet Street's Old Cheshire Cheese and far less self-conscious, and does a roaring trade. It is the very heart of Leeds.'

In 2008, Whitelock's was honoured by the Leeds Civic Trust with the 100th iconic 'blue plaque' to be hung in the city. It was unveiled by Sarah Whitelock, granddaughter of Lupton Whitelock.

## FUNCTION ROOM AVAILABLE FOR FREE HIRE

WITH BUFFET, BBQ & DINING  
MENUS AVAILABLE, PLEASE ASK

## SANDWICHES

SERVED 12NOON-5PM

**YORKSHIRE CHEESE £4.50**  
with date & walnut chutney (v)

**PRAWN & MARIE ROSE £4.75**

**BEER-BATTERED FISH  
FINGER BUTTY £4.75**  
with homemade tartare

**ROAST YORKSHIRE HAM  
& PICKLE £4.75**

**HOT ROAST BEEF £5**  
with horseradish & caramelised onion

**Gluten-free bread available – please ask**  
**Add chips or soup to sandwiches £2**

## DESSERTS

**RHUBARB TRIANGLE CRUMBLE £5**

**YORKSHIRE CURD TART £5**  
with sweet brandy cream

**WHITELOCK'S  
KNICKERBOCKER GLORY £5**  
Crammed full with marshmallow,  
chocolate, homemade honeycomb,  
fresh fruit, wafers and ice cream!

**(g) Gluten-free, though many dishes  
are adaptable by our chefs**

**(v) Suitable for vegetarians**

### ALLERGY ADVICE

Our kitchen contains nuts and seeds,  
please advise us if you have any food allergies

# WINE LIST

## WHITE

|   | 175ml        | 250ml        | Bottle        |
|---|--------------|--------------|---------------|
| <b>GASCOGNE</b><br>(Cuvee Jean-Paul, France)<br>Zesty green fruits                      | <b>£3-50</b> | <b>£4-60</b> | <b>£13-50</b> |
| <b>PINOT GRIGIO</b><br>(Brume di Monte, Italy)<br>Ripe pears, citrus notes              | <b>£3-90</b> | <b>£5-20</b> | <b>£15</b>    |
| <b>CHARDONNAY</b><br>(Big Rivers, Australia)<br>Vibrant tropical fruits                 | <b>£3-90</b> | <b>£5-30</b> | <b>£15</b>    |
| <b>SAUVIGNON V</b><br>(Domaine Pasquiers, France)<br>Exotic fruits, aromatic and smooth | <b>£4-20</b> | <b>£5-50</b> | <b>£16</b>    |
| <b>RIOJA BLANCO</b><br>(Luis Alegre, Spain)<br>Fresh, lemon tang                        |              |              | <b>£17</b>    |
| <b>SAUVIGNON BLANC</b><br>(Sileni, New Zealand)<br>Gooseberry, passionfruit zing        |              |              | <b>£18-50</b> |

## RED

|   | 175ml        | 250ml        | Bottle        |
|---|--------------|--------------|---------------|
| <b>TEMPRANILLO</b><br>(Condes Carpallo, Spain)<br>Ripe, dark fruits                     | <b>£3-50</b> | <b>£4-60</b> | <b>£13-50</b> |
| <b>CABERNET SAUVIGNON</b><br>(Grand Cape, South Africa)<br>Blackcurrant, smooth tannins | <b>£3-90</b> | <b>£5-20</b> | <b>£14-50</b> |
| <b>SHIRAZ</b><br>(Big Rivers, Australia)<br>Bold, spicy, flavoursome                    | <b>£3-90</b> | <b>£5-30</b> | <b>£15</b>    |
| <b>PIONERO MERLOT</b><br>(Vina Morande, Chile)<br>Plums, toffee, herbal undertones      | <b>£4-20</b> | <b>£5-50</b> | <b>£16</b>    |
| <b>RIOJA / TEMPRANILLO</b><br>(Bodegas Artesa, Spain)<br>Black fruit, gentle tannins    |              |              | <b>£17</b>    |
| <b>MALBEC</b><br>(Finca la Nina, Argentina)<br>Mulberries, blackberries                 |              |              | <b>£18-50</b> |

## ROSÉ

|  | 175ml        | 250ml        | Bottle        |
|--|--------------|--------------|---------------|
| <b>CHIARETTO ROSÉ</b><br>(Ancora, Italy)<br>Wild strawberries, cherry tang         | <b>£3-70</b> | <b>£4-90</b> | <b>£14</b>    |
| <b>ZINFANDEL ROSÉ</b><br>(Wildwood, California, USA)<br>Watermelon and sweet candy | <b>£4-20</b> | <b>£5-50</b> | <b>£15-50</b> |

# COCKTAILS

## GIN SIN CLEMENTS

Double shot Tanqueray gin, fresh orange & lemonade fizz in a highball for a zippy kick

## BLOODY MARY

Made in the classic style with a double shot vodka, fresh lemon juice, Worcestershire Sauce, tabasco, horseradish, beef stock, celery salt & pepper

## WHITE RUSSIAN

Two parts vodka, one part Kahlua & three parts milk over ice in an old-fashioned glass. Really ties the room together

## DARK 'N' STORMY

Ginger beer over ice, topped up with two slugs Goslings Barbados rum. One squeeze fresh lime to boot

**ALL £6-50**

# FIZZ

## PROSECCO SPUMANTE

**£20 bottle**

(Ponti di Rialto, Italy)  
Rose petals, apple zing

## CHAMPAGNE

**£45 bottle**

(Gremillet NV, France)  
Elegant, biscuity, citrusy

# REAL ALES & CIDERS

We always have a wide selection of real ales and ciders – please ask staff for today's specials



@WhitelocksLeeds

[www.whitelocksleeds.com](http://www.whitelocksleeds.com)