

FOR THE TABLE

THE CRISP COLLECTION

Hot Honey & Feta Dip £9.75

Silken whipped feta with wild honey and crushed pistachio, served with warm artisan crisp breads

Marinated Olives £5.75

Infused with chilli, lemon and coriander

Beer-Battered Chips £9.25

Delicately seasoned and fried until golden and crisp, served with curry sauce

Southern Spiced Wings £12.75

Classic fried chicken wings tossed in a Southern-style spice blend for a subtle and satisfying kick

STARTERS

Ceviche £14.75

Diced Seabass with watermelon, jalapeño, lime and cilantro

Yellowfin Tuna Tartare £18

Finely diced yellowfin tuna, dressed in truffle-infused lime, Pink Lady apple, lemon crème fraîche and a touch of green Tabasco

Jamón Ibérico Croquettes £14.75

Iberian ham and manchego, served with jalapeño mayonnaise

Creamy Burrata £17

Burrata with San Marzano tomatoes, fragrant basil oil and Chardonnay wine vinegar

Bruschetta Mascarpone £11.25

Traditional toasted crostini with soft cheese, Datterini tomatoes, basil, aged balsamico and Amalfi lemon zest

Beef Carpaccio £18.75

Paper-thin beef fillet with citrus gel, cornichons, pickled chestnut mushrooms, crisp focaccia crumbs and extra virgin olive oil

Crispy Squid £14

Flash-fried until crisp and golden, served with cayenne pepper mayonnaise and fresh chillies for a kick

Gambas Pil Pil £16.75

Basque king prawns sizzling in garlic olive oil, paprika and a touch of chilli, served with ciabatta

WHITCOMB'S CLASSICS

Crispy-Skinned Sea Bass Fillet £29.50

Pan-seared sea bass with white wine crème, lemon, chervil and tenderstem broccoli

Rigatoni alla Vodka £23

Perfectly al dente rigatoni with 'nduja infused cream, mascarpone and parmesan

Gnocchi with Spiced Labneh £19.25

Hand-rolled potato gnocchi with spiced labneh, sautéed chestnut mushrooms and wilted baby spinach

Buttered Lobster Linguine £38.50

House-made fresh pasta with tender lobster and fragrant chilli butter

Truffle Chicken Milanese £28.50

Crispy chicken with a fried hen's egg, truffle, gorgonzola dolce crème and a parmesan rocket salad

Wild Mushroom Risotto £25.50

Creamy arborio rice cooked with porcini and morel mushrooms, finished with shaved parmesan and black truffle

Chicken Caesar with 'Nduja £22.50

Grilled chicken with crisp romaine, shaved parmesan, classic Caesar dressing and a touch of spicy 'nduja

Superfood "Glow" Salad £16.50

Watermelon, apple, cucumber and avocado, with toasted pumpkin seeds, chilli and lime passion fruit vinaigrette, finished with a hint of Canadian maple syrup

FROM THE GRILL

Tuscan Cod £27.50

Parmesan-crust cod with garlic butter, charred asparagus and popcorn capers

A5 Wagyu Fillet £47.50

Prime centre cut steak glazed with wasabi butter and finished with jalapeño oil

Ribeye Steak £41.50

28 day dry-aged grilled ribeye with a green peppercorn sauce, white truffle oil and Koffmann chips

Chargrilled Lamb Skewer £29.75

Smoky tender cuts of lamb with baby aubergine, grilled seasonal vegetables, tahini and a touch of hot honey

Filet Mignon & Lobster £49.50

Grilled filet mignon and succulent lobster with zested Amalfi lemon and parmesan crème

SIDES

Baked Breads £7

House focaccia and baguette, served with extra virgin olive oil and aged balsamico

Green Salad £7

Mixed seasonal greens with sweet Datterini tomatoes and a bright citrus vinaigrette

Sautéed Fine Green Beans £8.25

Tender fine green beans, delicately sautéed with sweet shallots and finished with fresh lemon zest

Fries Naturelle £7.50

Crisp, golden fries
Add fresh truffle & parmesan £10



Please scan the QR code for allergen and dietary information.

A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.