

# Whistlers

CAFÉ BAR & RESTAURANT

9 MIDDLE ROW CHIPPING NORTON OXON OX7 5NH TELEPHONE: 01608 643363 WWW.WHISTLERSRESTAURANT.CO.UK

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## TO SHARE

Pizza bread and flatbread only available in the evening

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Basket of bread (V)	2	Garlic pizza bread / with cheese (V)	5 / 6
Bread board, tapenade, olive oil & balsamic dip (V)	4.5	Parmesan, pesto, rocket & pine nut flatbread (V)	6.5
Mixed olives (V) (GF)	3.5	Fig & stilton flatbread (V)	7.5

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## STARTERS

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Orange & star anise smoked duck breast, orange, granola (GF)	7.5	Garlic wild mushrooms, caesar style ricotta cheese, cured pork, toasted sourdough	8
Heritage beetroot, truffled whipped cream cheese, candied walnut, pesto (V) (GF)	6.5	Smoked haddock fishcaske, yellow pepper puree, chorizo	7.5
Pastrami salmon fillet, cucumber, creme fraiche, rye bread (GF)	8	Homemade soup of the day, crusty bread (V)	5.5

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## SALADS

Available as a starter or main course

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Smoked salmon, prawns, pickled cucumber, sour cream dressing (GF)	7.5/14	Confit duck, orange, spiced cashews, radish, soy & sesame dressing	7.5 / 14
Roasted butternut, feta, balsamic cherry tomatoes, toasted seeds (GF) (V)	7.5/14	Deep fried brie, honey, pine nuts (V)	6.75 / 12.5

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## SIDES

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Shoestring fries	3.5	Mixed salad	3
Truffle & parmesan hand cut chips	4.5	Cauliflower cheese	4.5

PLEASE SEE OUR BOARD FOR DAILY SPECIALS

## MAINS

Pan fried cod, crab bisque wilted spinach, saffron potatoes, fennel (GF)	17	Whistlers double steak beef burger, chorizo, cheddar, fries, harrisa mayo	14
Chestnut & root vegetable parcel, roast heritage carrots, feta, crispy kale, green sauce (V)	14	Roasted chicken breast, cauliflower cheese, crispy potato, pancetta, chicken sauce	15
Hooky beer battered haddock, hand cut chips, crushed peas, tartare sauce	14	Short rib of beef, creamed potatoes, heritage carrots, salsa verdi (GF)	17

## FROM THE GRILL

Locally sourced Cotswold beef fresh from Martin's Meats, Himalayan salt dry aged for 30 days, for superb flavour and tenderness

8oz Sirloin steak (GF)	22	All steaks are served with hand cut chips, watercress & shallot salad, roasted vine tomatoes with a choice of peppercorn sauce or garlic butter
8oz Ribeye steak (GF)	25	

## STONEBAKED 10" PIZZA

ONLY AVAILABLE IN THE EVENING

Classic Margherita - plum tomatoes, pesto, torn mozzarella (V)	10	Fig & stilton (V)	10
Confit duck pizza, spring onion, hoi sin sauce	13	Goats' cheese, onions jam, rocket (V)	10
Chicken caesar - Roast chicken, pancetta, caesar style ricotta base	10	Milano salami, pepperoni, chorizo, oregano	10
		N'duja sausage, gouda, red chilli, sriracha sauce	10

For additional toppings add 1.5 each

## PRIX FIXE MENU

Available Monday to Thursday

### Starters

Soup of the day (V)  
Deep fried brie salad (V)  
Classic Prawn Marie Rose cocktail (GF if without bread)

### Main Course

Breaded chicken escalope, garlic butter, fries, salad  
Any Pizza (evening only)  
Roasted tomato & olive tagliatelle parmesan, pesto (V)

### Dessert

Vanilla ice cream, honeycomb & chocolate sauce (GF)  
Spotted Dick & Custard

2 COURSES 15

3 COURSES 18

Prix fixe menu price is a special deal per person and is not available if shared. In this event, course choices will appear as individual items on your bill. Thank you for your understanding.

## DESSERTS

All homemade on the premises

Bitter chocolate tart, pistachios, cranberries, vanilla, creme fraiche	7.5	Affogato - vanilla ice cream, espresso coffee, biscotti	6
Passion fruit pavlova, chantilly, mango sorbet (GF)	7	Trio of ice creams, honeycomb (GF)	6.5
Sticky toffee pudding, sticky sauce, vanilla ice cream	7	A choice of three English cheeses, chutney, crackers	5.5 / 7.5 / 9.5

(V) Denotes dishes that are vegetarian • (VG) Denotes dishes that are vegan • (GF) Denotes dishes that are gluten free. Other dishes can be made gluten free by omitting certain items. Some elements of some gluten free specified dishes are cooked in fat shared with gluten products. Please ask your server • All allergen information available from your server • All dishes may contain traces of nuts • All fish dishes may contain bones • All weights are approximate before cooking • Any tips you choose to leave go directly to the team that served you • Includes VAT at the current rate • Items and prices may be subject to change • Head Chef **Dave Hall** • Sous Chef **Jay Orrey** •