

# 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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'Mark's Cotswold Bakery' bread and butter (V)	3	Garlic pizza bread / with cheese (V)	5 / 6
Bread board with 'Marks Cotswold Bakery' sourdough, tapenade, olive oil & balsamic dip (V)	5.5	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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Grilled mackerel, blood orange, fennel, mint salad (GF)	7	Warm salt beef, mustard, cornichon, pickled onions, sourdough	8
Cashel blue cheese souffle, pickled vegetables, piccalilli sauce (V)	7	Potted shrimp, toasted crumpet, pickled cucumber salad	8.5
Tempura tenderstem, kimchi, miso & sesame dressing (V)	6.5	Homemade soup of the day, 'Mark's Cotswold Bakery' sourdough (V)	6

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## SALADS

Available as a starter or main course

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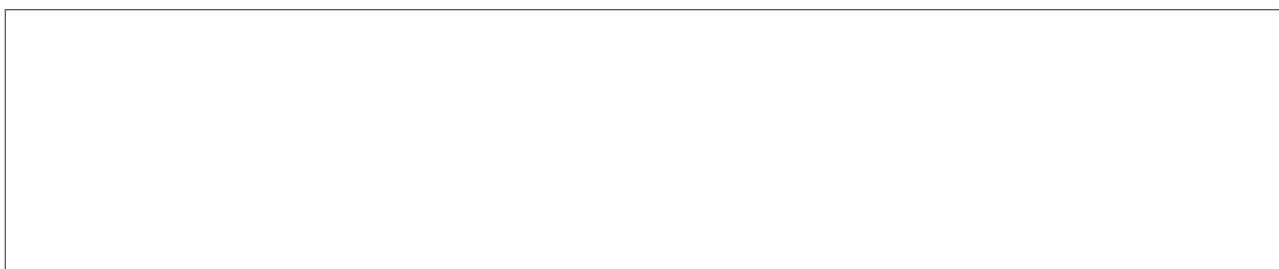
Smoked salmon, prawns, pickled cucumber, sour cream dressing (GF)	7.5/14	Moroccan crispy lamb, chickpeas, apricots, feta, pomegranate & spiced yoghurt (GF)	7.5 / 14
Roasted butternut, feta, balsamic cherry tomatoes, toasted seeds (GF) (V)	7.5/14	Deep fried brie, honey, pine nuts (V)	7/ 13

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## SIDES

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Shoestring fries	3.5	Mixed salad	3
Truffle & parmesan hand cut chips	4.5	Tenderstem broccoli	3.5



## MAINS

Pan fried hake, red lentil and spinach dahl, fennel bahji, yoghurt, coriander (GF)	17	Whistlers double steak beef burger, chorizo, cheddar, brioche bun, fries, harrisa mayo	14
Beetroot risotto, pickled heritage beetroot, goats' cheese and dukkah spices (V) (GF)	14	Roasted chicken, pancetta, leek, cannellini bean & tarragon cassoulet, tenderstem broccoli (GF)	15
Hooky beer battered haddock, hand cut chips, crushed peas, tartare sauce	14	Middle White pork cutlet, chargrilled hispi cabbage, sage & onion mash, stilton, apple	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	Goats' cheese, onions jam, rocket (V)	10
Chicken, brie and smoked bacon	12	Milano salami, pepperoni, chorizo, oregano	11
Parma ham, spinach, ricotta and egg	12	N'duja sausage, gouda, red chilli, sriracha sauce	12
Fig & stilton (V)	10	<i>For additional toppings add 1.5 each</i>	

## PRIX FIXE MENU

Available Monday to Thursday (not available Thursday 14 February)

Starters	Main Course	Dessert
Soup of the day (V)	Breaded chicken escalope, garlic butter ,fries, salad	Vanilla ice cream, honeycomb & chocolate sauce (GF)
Deep fried brie salad (V)	Any Pizza (evening only)	Spotted Dick & Custard
Classic Prawn Marie Rose cocktail (GF if without bread)	Roasted tomato & olive tagliatelle parmesan, pesto (V)	
2 COURSES 15		3 COURSES 18
<small>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.</small>		

## DESSERTS

All homemade on the premises

"Paris breast", choux bun filled with muscavado cheesecake, rhubarb, vanilla ice cream	7.5	Affogato - vanilla ice cream, espresso coffee, biscotti	6
Dark chocolate, vanilla custard & banana mille feuille, vanilla ice cream	7.5	Trio of ice creams, honeycomb (GF)	6.5
Warm jamaica cake, pineapple, candied ginger & lime sauce, mango sorbet	7	A choice of three English cheeses, chutney, crackers	5.5 / 7.5 / 9.5

(V) Denotes dishes that are vegetarian • (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 from MasterChef the Professionals • Sous Chef Jay Orrey •