

Whistlers

CAFÉ BAR & RESTAURANT

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

TO SHARE

Pizza bread and flatbread only available in the evening

'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

STARTERS

Buffalo mozzarella, charred tenderstem broccoli, romesco sauce, toasted almonds (V)	7	Red wine pickled pear, blue cheese fritter, candied pecan, lambs lettuce	7
Citrus cured gravlax salmon, orange, pickled fennel, creme fraiche, dill, rye bread	8	Pan fried squid, chorizo, olive, preserved lemon, wild garlic pesto	8
Warm Cotswold lamb, semi dried tomatoes, goats cheese, pine nut dukkah (GF)	7.5	Homemade soup of the day, 'Mark's Cotswold Bakery' sourdough (V)	6

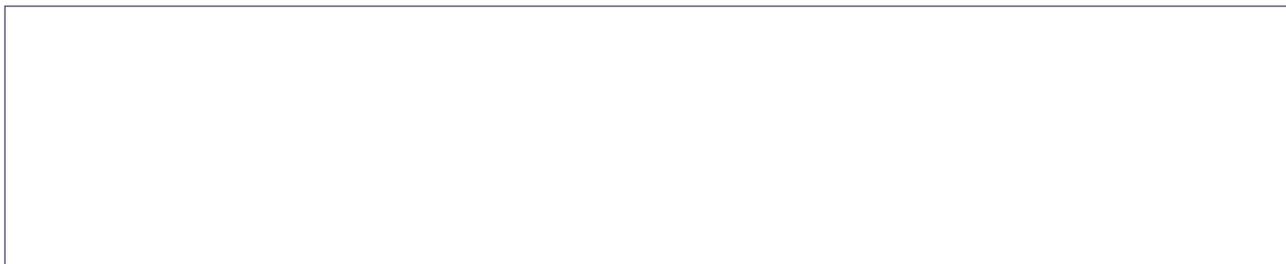
SALADS

Available as a starter or main course

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

SIDES

Shoestring fries	3.5	Mixed salad	3
Truffle & parmesan hand cut chips	4.5	Tenderstem broccoli, almonds, lemon dressing	4.5



MAINS

Pan fried sea trout, Jersey Royal potatoes, braised baby gem, peas, preserved lemon, fish cream sauce (GF) 17.5	Whistlers double steak beef burger, chorizo, cheddar, brioche bun, fries, harissa mayo 14
Spinach and ricotta crispy roll, asparagus, hasselback potatoes, semi dried tomatoes, herb sauce (V) 15	Roasted chicken breast, asparagus, chestnut mushroom, hasselback potatoes, chicken & lemon dressing 16.5
Hooky beer battered haddock, hand cut chips, crushed peas, tartare sauce 14	Porchetta style pork belly, thyme hash brown, tenderstem broccoli, salsa verdi, apple, crackling 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) 24	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) 27	

STONEBAKED 10" PIZZA

ONLY AVAILABLE IN THE EVENING

Classic Margherita - plum tomatoes, pesto, torn mozzarella (V) 10	Goats' cheese, onion 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, 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

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

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

Vanilla panna cotta, lemon drizzel cake, raspberry, candied almonds, white chocolate 7.5	Affogato - vanilla ice cream, espresso coffee, biscotti 6
Treacle tart, rum soaked golden raisins, honeycomb and clotted cream 7.5	Trio of ice creams, honeycomb (GF) 6.5
Dark chocolate and peanut butter delice, banana, vanilla ice cream 7.5	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 •