



SUNDAY LUNCH AT THE WHIPPET INN

2 Courses 21.50

3 Courses 26.00

Cream of Leek & Potato Soup, Extra Virgin Olive Oil & Thyme Croutons (V)

Crispy Whitebait, Whisky Marie Rose & Fresh Lime

Unpotted Ham Hock, Gribiche Sauce, Ciabatta Croute (DF)



**Slow Cooked Roast Peppered Rump of British Beef,
Yorkshire Pudding and Ale Gravy**

**Brandy Butter Poached Chicken Breast, Crispy Chicken Skin Crumb,
Yorkshire Pudding and Wholegrain Mustard Gravy**

Beetroot, Squash & Lentil Wellington, served with Kale Pesto (Available V or VG)

*Served with Garlic & Herb Roast Potatoes, Honey & Fennel Roast Carrots, White
Cabbage braised in Duck Fat & Thyme,
Lightly Spiced Cauliflower Cheese Gratin & Balsamic Roast Onions*



Sticky Toffee Pudding, Molasses Toffee Sauce & Vanilla Ice Cream (V)

Dark Chocolate Brownie, Hazelnut Praline & Chocolate Ice-Cream (V/ N)

Lemon & Orange Posset with Honeycomb & Mango Sorbet (V/GF)

If you suffer from any allergies, please make us aware, in accordance with the law we are happy to provide any information on specified allergens contained in our dishes.

A Discretionary service charge of 12.5% is automatically added to all bills. Please speak to your server if you would prefer this removed.