Whitcomb's

WHITCOMB'S À LA CARTE

Small Plates

Rock oysters £18
Veuve Clicquot Brut jelly | green tabasco
basil oil | Oscietra caviar (193 kcal)

Salmon carpaccio £13
Apple | fennel | feta yoghurt (222 kcal)

Steak tartare £15
Cornichons | lemon | Dijon mustard
sour cream | Oscietra caviar (266 kcal)

Bruschetta stracciatella £10
Cherry tomatoes | stracciatella | basil
balsamico | lemon zest | grilled ciabatta v
(169 kcal)

Baked snails £14
Garlic | parsley butter | Parmesan
baguette (635 kcal)

Seafood snacks £14
Lightly battered calamari & prawns
spicy cayenne mayonnaise | lemon (760 kcal)

Grilled tiger prawns £18
Chilli | garlic | lemon | coriander (466 kcal)

Mushroom carpaccio £9.5
Portobello | thyme | balsamico
basil oil | lemon v (132 kcal)

Burrata £14
Crispy garlic | cherry tomatoes
chilli | maple | white balsamico v (857 kcal)

Main Plates

Linguine alle vongole £19
Fresh clams | chilli | garlic
white wine | parsley (435 kcal)

Creamy fusilli suprême £18
Chicken | mushrooms | garlic
spiced labneh cream (949 kcal)

Wild mushroom risotto £22
Porcini | aged parmesan | black truffle (994 kcal)

Gnocchi pomodoro £16
San Marzano tomatoes | olive oil
garlic | basil v (436 kcal)

Tuscan baked cod £22
Parmesan crust | garlic butter | charred
asparagus | popcorn capers (402 kcal)

Pan-fried sea bass £28
White wine cream | lemon | chervil (1662 kcal)

Dover sole (560g) £54
Burnt butter | garlic | lemon | parsley (1327 kcal)

Sunday Roast

Our interpretation of the classic tradition.
Available on Sundays from 12.30pm

Rib of beef £36
Garlic | thyme | rosemary

Roast Chicken
Corn-fed | garlic | lemon butter | thyme
Whole £40
Individual £22

Mushroom Wellington £22
Black cabbage | portobello mushroom
goats cheese | garlic sauce

All served with
Red wine jus, Mediterranean roast potatoes, cauliflower gratin, seasonal vegetables, and Yorkshire pudding

Please scan the QR code for allergen and dietary information.

Salads

House Caesar £14
Romaine | house-made Caesar | Parmesan
microplaned egg | crouton crisps (358 kcal)

Add prawn (455 kcal) or chicken (503 kcal) £6/£4

Greek salad £14
Aged feta | heirloom tomatoes | cucumber
Nocellara olives | red onion | grilled
ciabatta v (274 kcal)

Seared tuna Niçoise £17
Baby potato | green beans | San Marzano
tomatoes | Oscietra caviar (280 kcal)

Grill

Grilled baby chicken £24
Miso butter | honey | chilli | garlic
spring onion (567 kcal)

Rib-eye steak £32
Peppercorn sauce | white truffle oil (829 kcal)

Chargrilled lamb skewer £26
Smoked baby aubergine
grilled vegetables tahini | hot honey (310 kcal)

Beef filet mignon (240g) £40
Red wine reduction | chanterelle
aged Parmesan crème (923 kcal)

Sides

Fries naturelle v (470 kcal) £6

Add fresh truffle & parmesan (541 kcal) £4

Potato mousse £6
Aerated potato | milk | butter v (270 kcal)

Green salad £7
Mixed greens | Datterini tomatoes
citrus vinaigrette v (79 kcal)

Artisan breads £6
Homemade focaccia & baguette
olive oil | balsamico v (432 kcal)