Whitcomb's

SET MENU

Aperitivo

Start with a cocktail to set the tone.

Cucumber Martini £12
Hendrick's gin | Green Chartreuse | cucumber | mint | homemade green juice

Lemon Drop 75 £14
Grey Goose Le Citron | homemade lemon and kumquat sherbet | Acqua di Cedro | prosecco

Two courses £29 | Three courses £34

Add a glass of wine £13
Vermentino 'Timo', San Marzano, Italy
Ars Nova, Bodega Tandem, Navarra, Spain

Small Plates

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

Jamón ibérico croquettes
Manchego | jalapeño mayonnaise (820 kcal)

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

Main Plates

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

Chicken Milanese
Parmesan | rocket | lemon (539 kcal)

Rib-eye steak (£10 supplement)
Peppercorn sauce | white truffle oil (829 kcal)

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

Sides

Fries naturelle v (470 kcal) £6
With fresh truffle and Parmesan (541 kcal) £10

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

Sautéed greens £8
Tenderstem broccoli | wilted spinach | chili | garlic | lemon v (104 kcal)

Chargrilled cabbage steak £8
Jalapeño butter v (290 kcal)

Desserts

Crème brûlée cheesecake
Vanilla | caramel crackling | forest berries v (335 kcal)

Molten fondant
Chocolate | Tahitian vanilla ice cream v (523 kcal)

Tarte Tatin
Apple | pear | clotted cream gelato v (524 kcal)

Please scan the QR code for allergen and dietary information.

A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.