

WHITELOCK'S

♦

EST. 1715

SAMPLE SUNDAY MENU

STARTERS

Homemade soup (v) **£4.95**
with bread and butter

Courgette & fettle fritters (v)(g) **£5.50**
with minted crème fraiche

Devilled whitebait **£5.50**
with lemon mayo

Beer battered black pudding fritters **£6.50**
with honey mustard mayo

ROASTS

Pickering's of Marishes, Malton roast topside of beef, served pink **£13.50**

Colin Piercey of Easingwold's roasted loin of pork **£12.50**

Roasted rump of Nidderdale lamb from Agar's of Ilkley **£15**

Whitelock's roasted nut & herb loaf (v) **£10.50**

All served with a Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

MAINS

Beer-battered haddock & chunky chips **£11.50**
with mushy peas and homemade tartare sauce

Pan-fried seabass **£13**
served with caper & prawn butter and roast potatoes

Chickpea, spinach & mango curry (vg)(g) **£10.50**
with toasted coconut & lime basmati rice

Whitelock's burger **£10.50** (add bacon £1.50)
smoked cheese, tomato, little gem, Henderson's relish mayo, gherkin, chunky chips

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BOARDS

Ploughman's **£11**
with Yorkshire pork pie, Wensleydale cheese, bread, pickles and chutney

Three fine Yorkshire cheeses **£9.50**
with biscuits, pickles and house chutney

DESSERTS

Three Northern Bloc ice creams – ask for today's selection (v) **£5**

Triple chocolate brownie (v) **£5**
with Northern Bloc ice cream

Whitelock's mess (v) **£5**
summer berry compote with meringue & Chantilly cream

COFFEE & TEA

House blend coffee from Maude Coffee Roasters **£2**

Loose leaf teas from Birdhouse Tea Company – ask for today's selection **£1.80**

(v) Suitable for vegetarians
(vg) Suitable for vegans
(g) Gluten-free

Allergen information is available for all our food and beverages
- Please ask or let us know about your needs -