

# WHITELOCK'S ALE HOUSE

**EST. 1715**

Whitelock's Ale House is over 300 years old (that's older than America!). It opened, as the Turks Head, in 1715, catering mainly for merchants and market traders. The pub was especially busy on Tuesdays and Saturdays when Briggate marketplace was thronged with people.

In 1867 the licence of the Turk's Head was granted to John Lupton Whitelock. He was followed by his son William Whitelock, then Lupton Whitelock and Percy Whitelock, who sold the pub to a brewery in 1944.

In the 1880s John Lupton Whitelock began to establish the ornate decor still in place today, the long copper topped bar, etched mirrors and glass. The mirrors are joined by polished brasswork and cast-iron tables, all making for a genuine Victorian atmosphere.

From the mid-1890s the pub became better known as Whitelock's First City Luncheon Bar and in 1897 John Lupton Whitelock installed electricity, including a revolving searchlight, at the Briggate entrance to the yard.

Whitelock's was a favourite rendezvous with stage stars and it received royal approval when Prince George, later Duke of Kent, entertained a party in a curtained-off section of the restaurant.

At one time a doorman made sure that men wore dinner jackets and, as women were not allowed at the bar, waiters served drinks where female customers sat.

Poet John Betjeman enjoyed the atmosphere of Whitelock's, describing it as 'the Leeds equivalent of Fleet Street's Old Cheshire Cheese and far less self-conscious, and does a roaring trade. It is the very heart of Leeds.'

In 2008, Whitelock's was honoured by the Leeds Civic Trust with the 100th iconic 'blue plaque' to be hung in the city. It was unveiled by Sarah Whitelock, granddaughter of Lupton Whitelock.

## SANDWICHES

**SERVED 12NOON-3PM**

Choose white or brown bread

**WHITELOCK'S CLUB £7**

rosemary chicken, smoked bacon, free-range egg mayo and beef tomato

**BEER-BATTERED  
FISH FINGERS £6.25**

with watercress and tartare sauce

**YORKSHIRE MATURE  
CHEDDAR £6**

date & ale chutney (v)

**ROAST BEEF £6**

with onion gravy and horseradish  
crème fraîche

**HOUSE-COOKED HAM  
& MUSTARD £5.75**

Gluten-free bread available – please ask

## HOMEMADE DESSERTS

**DARK CHOCOLATE &  
MORELLO CHERRY BROWNIE £5**

with Northern Bloc vanilla ice cream (v)

**MAPLE APPLE &  
PEAR CRUMBLE £5**

with custard (v)

**NORTHERN BLOC ICE CREAM £5**

please ask for today's selection (v)

## TRY THE FAMOUS WHITELOCK'S SUNDAY ROAST

**SERVED EVERY SUNDAY - 12-8**

Yorkshire Roasts | Cask Ale  
Sunday Papers | Bloody Mary

# FOOD

SERVED 12NOON–9PM

Please place your order at the bar – ask your server for today's specials

## STARTERS & LIGHT BITES

**SOUP £4.95**

with bread & butter (v)

**BROCCOLI & YORKSHIRE  
BLUE CHEESE SCOTCH DUCK  
EGG £5.50**

with brown sauce (v)

**SMOKED SALMON**

**GRAVADLAX £7**

with pickled cucumber ribbons, dill crème  
fraîche and warm toast

**PORK & BLACK PUDDING  
SCOTCH DUCK EGG £5.50**

with brown sauce

**BRAISED CHEESY LEEKS WITH  
GARLIC & THYME CRUMB £6**

served with soft bread (v)

**CRISPY WHITEBAIT £5.50**

with aioli

## BOARDS

**PLOUGHMAN'S £11**

pork pie, Yorkshire mature cheddar,  
house-cooked ham, bread & pickles

**YORKSHIRE CHEESEBOARD £9.50**

with biscuits, pickles & house chutney

## MAINS

**WHITELOCK'S BURGER £10.50**

two beef patties, Monterey Jack cheese,  
house-made burger sauce, beef tomato,  
shredded little gem and chunky chips  
– add bacon £1.50

**ALE-GLAZED HALLOUMI  
BURGER £10**

with roasted red peppers, shredded little  
gem, garlic mayo and chunky chips (v)

**HOMEMADE BEEF**

**& ALE PIE £13**

with chunky chips and seasonal veg

**WINTER ROOT VEGETABLE**

**HOT POT £10.50**

with pickled red cabbage and  
lambs lettuce (vg)

**BEER-BATTERED HADDOCK  
& CHUNKY CHIPS £11.50**

with mushy peas, tartare sauce

**BEER-BATTERED**

**WHOLETAIL SCAMPI £12**

with chunky chips, pea purée and lemon  
& dill mayo

**SAUSAGE & MASH £11**

with onion gravy

**FISH OF THE DAY**

ask for today's fresh catch

## SIDES

**SKIN-ON CHUNKY CHIPS £3**

**SEASONAL VEG (v) £2.50**

**MUSHY PEAS (v) £2**

**GARLIC & ROSEMARY SAUTÉED**

**NEW POTATOES (v) £3**

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

**ALLERGY ADVICE**

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

# WINE LIST

## WHITE

	175ml	Bottle
<b>CHARDONNAY</b> (Norte Chico, Chile) No oak, pure light tropical fruit	<b>£4.50</b>	<b>£18</b>
<b>MACABEO</b> (Rame, Spain) Orange blossom and citrus with peachy notes	<b>£4.70</b>	<b>£18.50</b>
<b>PINOT GRIGIO</b> (Allamanda, Italy) Ripe pears and citrus notes	<b>£4.90</b>	<b>£19.00</b>
<b>SAUVIGNON BLANC</b> (Footprint, South Africa) Crisp and refreshing, gooseberry, green apple and passionfruit	<b>£5</b>	<b>£20</b>
<b>SAUVIGNON BLANC</b> (The Shy Albatross, New Zealand) Lush tropical flavours of mango and gooseberry		<b>£23.75</b>

## RED

	175ml	Bottle
<b>TEMPRANILLO/GARNACHA</b> (Vina Mariposa Tinto, Spain) Supple raspberry and blackberry fruit	<b>£4.10</b>	<b>£16.75</b>
<b>MERLOT</b> (Rio del Mar, Chile) Elegant and plummy	<b>£4.95</b>	<b>£19.50</b>
<b>SHIRAZ MOURVEDRE</b> (Percheron, South Africa) Damson, red fruits, dark, spicy	<b>£5</b>	<b>£20</b>
<b>MALBEC</b> (The Listening Station, Australia) Lush black fruits, chocolatey notes	<b>£5</b>	<b>£20</b>
<b>RIOJA TEMPRANILLO</b> (Artesa, Spain) Black fruit, liquorice, sour cherry		<b>£23.75</b>

## ROSÉ

	175ml	Bottle
<b>PINOT GRIGIO BLUSH</b> (Principato, Italy) Red berries, crisp and refreshing	<b>£4.90</b>	<b>£19</b>
<b>WHITE ZINFANDEL</b> (The Big Top, USA) Juicy watermelon, gentle sweetness	<b>£5</b>	<b>£20</b>

## FIZZ

		Bottle
<b>CHAMPAGNE</b> (Gremillet NV, France) Elegant, biscuity, citrusy		<b>£45</b>
<b>PROSECCO SPUMANTE</b> (Ponti Di Rialto, Italy) Rose petals, apple zing	20cl Btl.	75cl Btl. <b>£7.50</b> <b>£20</b>

125ml & 250ml measures available for most wines, please ask

**HAVE YOU BEEN TO OUR  
LOVELY SISTER BAR?**

**12 keg craft beers, artisan spirits,  
refined cocktails – right next door  
at the top of this ginne!**

**THE TURK'S HEAD**