

FOOD

SERVED 12NOON–9PM

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

STARTERS & LIGHT BITES

SOUP £5

with bread and butter (v)

ROOT VEGETABLE SCOTCH

DUCK EGG £5.50

with brown sauce (v)

YORKSHIRE HALLOUMI

WEDGES £6.50

with harissa yoghurt and dressed leaves (v)

CLASSIC PRAWN COCKTAIL £6.50

North Atlantic prawns, Scottish smoked salmon, Marie Rose sauce with bread and butter

CONFIT DUCK HASH CAKE £7

with celeriac purée and a poached duck egg (g)

PORK & BLACK PUDDING

SCOTCH DUCK EGG £5.50

with brown sauce

BOARDS

PLOUGHMAN'S LUNCH £11

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

CHEESEBOARD £9.50

three cheeses with oat biscuits, pickles and chutney (v)(g)

MAINS

WHITELOCK'S BURGER £11

two beef patties, Monterey Jack cheese, burger sauce, beef tomato, iceberg lettuce and chunky chips
– add bacon £1.50

ALE-GLAZED HALLOUMI BURGER £10.50

with roasted red peppers, iceberg lettuce, garlic mayo and chunky chips (v)

BEER-BATTERED HADDOCK & CHUNKY CHIPS £12

with mushy peas

BEEF & ALE PIE £13

with chunky chips and seasonal veg

WHITELOCK'S FISH PIE £12.50

smoked haddock, salmon & king prawns in a dill béchamel sauce, topped with mashed potato, cask ale cheddar and served with sautéed vegetables

CUMBERLAND SAUSAGE RING £11

with creamy mashed potato, caramelised red onion gravy and parsnip crisps

WARM SQUASH SALAD £10.50

roasted butternut squash, sautéed kale, sage croutons and garlic, herb & chilli oil (vg)

FISH OF THE DAY

ask for today's fresh catch

SIDES

SKIN-ON CHUNKY CHIPS £3

SIDE SALAD (v) £3

SEASONAL VEG (v)(g) £2.50

MUSHY PEAS (v)(g) £2

GARLIC & ROSEMARY SAUTÉED

NEW POTATOES (v)(g) £3

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

ALLERGY ADVICE

Allergen information is available on request – please let us know about any other dietary needs, some of our dishes can be altered to accommodate

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, beef tomato and iceberg lettuce

**BEER-BATTERED
FISH FINGERS £6.75**

with watercress and tartare sauce

PLOUGHMAN'S £6

mature cheddar, date & ale chutney, beef tomato, gem lettuce and dill pickle (v)

ROAST BEEF £7.50

served pink, with horseradish crème fraîche, rocket and parsnip crisps

**MAPLE GLAZED
HOUSE-COOKED HAM £6**

with mustard and salad leaves

Gluten-free bread available – please ask

DESSERTS

CHOCOLATE ORANGE BROWNIE £6

with Northern Bloc vanilla ice cream (v)

**BAKED COCONUT & CINNAMON
RICE PUDDING £5.50**

with winter berry compote (vg)

**APPLE & BLACKBERRY
CRUMBLE £6**

with custard or vanilla ice cream

NORTHERN BLOC ICE CREAM £4.50

please ask for today's selection (v)(g)

TRY THE FAMOUS WHITELOCK'S SUNDAY ROAST

SERVED EVERY SUNDAY 12-8PM

Yorkshire Roasts | Cask Ale
Sunday Papers | Bloody Mary

WINE LIST

WHITE

	175ml	Bottle
VERDEJO (Vina Mariposa, Spain) Super fresh, lime, citrus and green apple flavours	£4.50	£19
CHARDONNAY (Notre Chico, Chile) No oak, pure light tropical fruit	£4.65	£19.50
PINOT GRIGIO (Allamanda, Italy) Ripe pears and citrus notes	£5	£20
SAUVIGNON BLANC (Footprint, South Africa) Crisp and refreshing, gooseberry, green apple and passionfruit	£5.20	£20.50
SAUVIGNON BLANC (Makutu, New Zealand) Lush tropical flavours of mango and gooseberry		£24.50

RED

	175ml	Bottle
TEMPRANILLO/GARNACHA (Vina Mariposa, Spain) Supple raspberry and blackberry fruit	£4.50	£19
MERLOT (Rio Del Mar, Chile) Supple and plummy	£5.10	£20
SHIRAZ MOURVEDRE (Percheron, South Africa) Damson, red fruits, dark and spicy	£5.20	£20.50
MALBEC (The Listening Station, Australia) Lush black fruits, chocolatey notes	£5.30	£21
RIOJA TEMPRANILLO (Artesa, Spain) Black fruit, liquorice, sour cherry		£24.50

ROSÉ

	175ml	Bottle
PINOT GRIGIO BLUSH (Principato, Italy) Red berries, crisp and refreshing	£5	£20
WHITE ZINFANDEL (The Big Top, USA) Juicy watermelon, gentle sweetness	£5.20	£20.50

FIZZ

		Bottle
CHAMPAGNE (Charles Chevalier, France) Elegant, biscuit, citrusy		£45
PROSECCO SPUMANTE (Ponti Di Rialto, Italy) Rose petals, apple zing	20cl Btl.	75cl Btl. £7.50 £25

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 ginnel**

THE TURK'S HEAD