

Whistlers

CAFÉ BAR & RESTAURANT

9 MIDDLE ROW CHIPPING NORTON OXON OX7 5NH TELEPHONE: 01608 643363 WWW.WHISTLERSRESTAURANT.CO.UK

TO SHARE

Pizza bread and flatbread only available in the evening

Basket of bread (V)	2	Garlic pizza bread / with cheese (V)	5 / 6
Bread board, tapenade, olive oil & balsamic dip (V)	4.5	Roasted garlic & caramelised onion flatbread (V)	6.5
Mixed olives (V) (GF)	3.5	Fig & stilton flatbread (V)	7.5

STARTERS

Crispy salt and pepper squid, green olive & parsley salad, harissa mayonnaise	7	Chicken liver parfait, plum, pistachio, toasted brioche	6.5
Red wine pickled pear, pecans, Cashel Blue cheese (V) (GF)	6.5	Smoked ham & cheddar croquettes, pickled vegetables, piccalilli sauce	6
Mushroom duxelle, sourdough toast, crispy egg, sundried tomato ketchup (V)	6.5	Homemade soup of the day, crusty bread (V)	5.5

SALADS

Available as a starter or main course

Smoked Bibury trout, apple, hazlenut, dill dressing (GF)	7 / 13.5	Crispy shoulder of lamb, feta, pomegranate, pickled cucumber, mint yoghurt (GF)	7 / 13.5
Avocado, bacon, crayfish, baby spinach (GF)	7 / 13.5	Deep fried brie, honey, pine nuts (V)	6.5 / 12

SIDES

Julienne fries	3	Mixed salad	3
Winter cabbage	3	Sage & onion mash	3

PLEASE SEE OUR BOARD FOR DAILY SPECIALS

MAINS

Roast chicken breast, pearl barley, gremolata, asparagus, lemon	14.5	Whistlers double steak beef burger, chorizo, Jarlsberg, fries, coleslaw	13.5
Wild mushroom tagliatelle, rocket, fennel, parmesan (V)	13.5	Pan fried sea bream, sauteed potatoes, capers, crushed avocado, cherry tomato, coriander (GF)	16
Roasted pork belly, black pudding, sage & onion mash, winter cabbage	15.5	Hooky beer battered Cornish haddock, hand cut chips, crushed peas, tartare sauce	13.5

FROM THE GRILL

Locally sourced Cotswold beef fresh from Beadle's Butchers, dry aged for superb flavour and tenderness

8oz Ribeye steak (GF)	19.5	All steaks are served with hand cut thin chips, watercress & shallot salad, herby plum tomato with a choice of peppercorn sauce or garlic butter
8oz Rump steak (GF)	16.5	
7oz Fillet steak (GF)	26.5	

STONEBAKED 10" PIZZA

ONLY AVAILABLE IN THE EVENING

Classic Margherita - plum tomatoes, basil, torn mozzarella (V)	8	Goats' cheese, piquillo peppers, artichokes (V)	11
Spiced lamb shoulder, feta, chilli, mint	12	Milano salami, pepperoni, chorizo, oregano	12
Braesola, parmesan, rocket	13	Smoked salmon & prawn	12
Fig & stilton (V)	9.5	<i>For additional toppings add 1.5 each</i>	

PRIX FIXE MENU

Available Monday to Thursday (Not available on 14th February)

Starters	Main Course	Dessert
Soup of the day (V)	Breaded chicken escalope, fries, salad	Vanilla ice cream, honeycomb & chocolate sauce
Deep fried brie salad (V)	Pizza £11 and under (evening only)	Vanilla pannacotta (GF)
Classic Prawn Marie Rose cocktail (GF if without bread)	Roasted tomato & olive tagliatelle parmesan, pesto (V)	Treacle sponge
2 COURSES 14.5		3 COURSES 17.5
<small>Prix fixe menu price is a special deal per person and is not available if shared. In this event, course choices will appear as individual items on your bill. Thank you for your understanding.</small>		

DESSERTS

All homemade on the premises

Dark chocolate mousse, raspberries, shortbread	6.5	Vanilla panna cotta, poached blackberries, honeycomb, sugared pistachios (GF)	6.5
Pineapple tart tatin, coconut crumb, coconut sorbet, mint	6.5	Sticky toffee pudding, sticky sauce, vanilla ice cream	6.5
Trio of ice creams, chocolate chip cookie	6.5	Affogato	5

(V) Denotes dishes that are vegetarian • (GF) Denotes dishes that are gluten free. Other dishes can be made gluten free by omitting certain items. Please ask your server • All allergen information available from your server • All dishes may contain traces of nuts • All fish dishes may contain bones • All weights are approximate before cooking • Any tips you choose to leave go directly to the team that served you • Includes VAT at the current rate • Items and prices may be subject to change • Head Chef David Hall • Sous Chef Beth Owen