

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	Sun blushed tomato, olive & pesto flatbread (V)	6.5
Mixed olives (V) (GF)	3.5	Fig & stilton flatbread (V)	7.5

STARTERS

Cornish crab bruschetta, guacamole, creme fraiche, leaves	9	Roasted chicken terrine, leaves, mustard mayo, toast	6.5
Heritage tomatoes, buffalo mozzarella, basil, olive oil, balsamic (V) (GF)	6.5	Saute chilli salt squid, chorizo, olives aioli	7
Baked crottin of goats' cheese en crouete, beetroot chutney, hazelnuts (V)	7	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 confit duck, orange, spiced cashews, radish, soy & sesame dressing	7.5 / 14
Avocado, bacon, crayfish, baby spinach (GF)	7.5 / 14	Deep fried brie, honey, pine nuts (V)	6.5 / 12

SIDES

Julienne fries	3	Mixed salad	3
Truffle & parmesan hand cut chips	4.5	Buttered green beans	3

PLEASE SEE OUR BOARD FOR DAILY SPECIALS

MAINS

Roast garlic & herb chicken breast, tomato & aubergine caponata, chick peas, aioli (GF)	14.5	Whistlers double steak beef burger, chorizo, Jarlsberg, fries, mustard mayo	13.5
Pea, broadbean and soft herb risotto, feta cheese, tomato and pine nuts (V) (GF)	13.5	Cornish crab linguine, chilli, garlic, lemon, coriander	16
Pastrami spiced duck breast, crushed peas, baby gem lettuce, hand cut chips (GF)	16.5	Hooky beer battered whiting, 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)	20.5	All steaks are served with hand cut thin chips, watercress & shallot salad, roasted vine tomatoes with a choice of peppercorn sauce or garlic butter
8oz Rump steak (GF)	16.5	
7oz Fillet steak (GF)	27.5	

STONEBAKED 10" PIZZA

ONLY AVAILABLE IN THE EVENING

Classic Margherita - plum tomatoes, basil, torn mozzarella (V)	9	Goats' cheese, piquillo peppers, artichokes (V)	11
Confit duck pizza, spring onion, hoi sin sauce	13	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 (GF)
Deep fried brie salad (V)	Pizza £12 and under (evening only)	White chocolate 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

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.

DESSERTS

All homemade on the premises

Frozen lemon meringue, crispy puff pastry, fennel gel	6.5	Warm pecan and maple syrup tart, clotted cream	6.5
White chocolate panna cotta, pistachio cake & raspberry	6.5	Strawberry cheesecake, fresh strawberry, honeycomb	6.5
Trio of ice creams, chocolate chip cookie	6.5	Affogato - vanilla ice cream, espresso coffee, biscotti	5.5

(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 Terry Cassey