

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

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

SALADS

Available as a starter or main course

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| 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

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

PLEASE SEE OUR BOARD FOR DAILY SPECIALS

MAINS

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|--|------|--|------|
| Roast chicken breast, sag aloo, roasted cauliflower, golden raisins, almonds (GF) | 14.5 | Whistlers double steak beef burger, chorizo, Jarlsberg, fries, coleslaw | 13.5 |
| Smoked aubergine & feta stuffed filo parcel, piquillo peppers, bulgar wheat tabouleh, sesame yoghurt (V) | 13.5 | Pan fried sea bream, fennel & thyme rosti, creamed leeks, semi dried tomatoes (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

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|-----------------------|------|---|
| 8oz Ribeye steak (GF) | 19.5 | All steaks are served with hand cut chips, watercress 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

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| 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) | 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

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| Dark chocolate & orange cheesecake, orange segments, chocolate aero | 6.5 | Vanilla panna cotta, poached blackberries, honeycomb, sugared pistachios (GF) | 6.5 |
| Pineapple tart tatin, coconut crumb, coconut sorbet, mint | 6.5 | Apple, sultana & cinnamon crumble, hazelnut, almond & oat topping | 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