

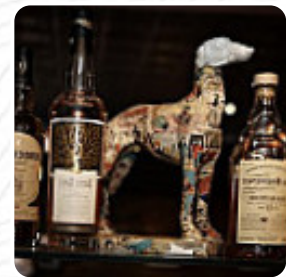


The Whippet Inn Menu

<https://menuweb.menu>

15 North Street York, North Yorkshire YO1 6JD, United Kingdom

+441904500660 - <http://www.whippetinn.com/>



The menu of The Whippet Inn from York comprises about **219** different dishes and drinks. On average you pay about £10 for a dish / drink. The Whippet Inn Steak and Alehouse is a beautifully restored Victorian pub with a modern twist, exuding understated decadence. Located on [York's](#) North Street, it offers a sophisticated environment for adults to enjoy the finest British cuisine and beverages. Our focus is on sourcing the best produce from Yorkshire and pairing it with real ales, lagers, spirits, and wines from across Great Britain. For example, our 40-day aged Yorkshire beef from Ripon is air-dried on the bone. With a commitment to creating a tranquil haven, we welcome guests to escape and indulge in a unique dining experience.

The Whippet Inn Menu



Alcoholic Drinks

ESPRESSO MARTINI

Entrées

ONION RINGS

Breakfast

MANHATTAN £10

Starters & Salads

POTATO CHIPS

Fish

SEA BASS

Steaks

RIBEYE STEAK

Homemade Sauces

CHIMICHURRI

Wine

BOTTLE OF WINE

Ribs

PRIME RIB

Small Plates

NOCELLARA OLIVES £5

White

QUINTA DA RAZA, VINHO VERDE,
PORTUGAL

Signature

TREACLE EQUILIBRIUM BRINED
FILLET OF EX DAIRY BEEF, POTATO
DOUGHNUTS, SMOKED BACON
MAYONNAISE, CRISP FRENCH
ONIONS, BROCCOLI PUREE,
WATERCRESS (SERVED MEDIUM
RARE) £34

Libations

BOSTON SOUR

Sweet Wines

CABERNET FRANC ICEWINE, PELLER,
CANADA

Steak Enhancements

BRANDY PEPPERCORN SAUCE

Fever-Tree Mixers

FEVER-TREE TONIC

Cabernet & Blends

LIBERTY SCHOOL, CABERNET
SAUVIGNON, CALIFORNIA, USA

Not A Sorbet!

POV-STAR MARTINI £4

Barrel Aged Classic Cocktails

RARE BIRD NEGRONI £10

After-Dinner Drinks

OLD FASHIONED £10

The Whippet Inn Menu



Coffees & Tea

LARGE ESPRESSO

Cleanse Your Palate...

SICILIAN LEMON SORBET WITH MINT £2

Uncategorized

LONDON ESSENCE GRAPEFRUIT
ROSEMARY

Non Alcoholic Drinks

GINGER ALE

WATER

Drinks

BEER

DRINKS

To Begin

CURRIED CRISPY FRIED WHITEBAIT

DUCK LEG AND PORK RILLETTES

Dessert Cocktails

LEMON DRIZZLE MARTINI

HONEY APPLE MARTINI

Sharing Speciality Steaks

CHATEAUBRIAND OF EX DAIRY BEEF

PRIME RIB OF EX DAIRY BEEF, ON THE
BONE

Out In A Blaze Of Glory

HOME MADE FUDGE

25 ML SHOT OF LIBATIONS YORKSHIRE
RUM

Steaks & Grill

RIBEYE – MATURE RETIRED DAIRY,
CHARGRILLED

FILLET – EX DAIRY, PAN ROASTED
FINISHED WITH BUTTER, THYME GARLIC

T BONE – HIMALAYAN PINK SALT AGED

Nibbles

CRISPY FRIED CORNICHONS WITH
SWEET CHILLI SAUCE £5

'DOUGH BAKERY ' SOURDOUGH
WHIPPED BUTTER £5

BLISTERED PADRON PEPPERS WITH
SEA SALT £5

Rosé Wine

PINOT GRIGIO ROSE, IL CAGGIO,
VENETO, ITALY

MALBEC ROSADO, LOS HAROLDOS,
ARGENTINA

PROVENCE ROSE, PIERRE DE TAILLE,
FRANCE

Soft & Fruity

CARIGNAN, AUDE, LE JOUR LA NUIT,
FRANCE

LE VERSANT, PINOT NOIR, LANGUEDOC,
FRANCE

MONTEPULCIANO, ARENILE RIPA
TEATINA ABRUZZO, ITALY

Aromatic

SAUVIGNON BLANC, RIVERBY ESTATE,
NZ

The Whippet Inn Menu



EDEN VALLEY RIESLING, PEWSEY VALE,
AUSTRALIA

BARREL FERMENTED BACCHUS,
HOFFMAN RATHBONE, UK

SANCERRE LES CAILLOTES, DOMAINE
JEAN MAX ROGER, FRANCE

Sauces & Butters

BURNT ONION YEAST COMPOTE

SMOKED GARLIC TARRAGON BUTTER

YORKSHIRE BLUE CHEESE BUTTER

MUSHROOM SMOKED BACON KETCHUP

Crisp & Light

PINOT GRIGIO, VENIZIE, SERENISSIMA,
ITALY

SAUVIGNON BLANC, MAISON DE LUZE,
BORDEAUX

THE FRANCOPHILE' CHENIN BLANC, SA

MUSCADET ABSTRACTION NO 1,
PHILLIPE GUERIN, FRANCE

Restaurant Category

DESSERT

BAR

STEAKHOUSE

VEGETARIAN

Dessert

SIGNATURE STICKY TOFFEE DATE
PUDDING

DARK CHOCOLATE MOCHA POTS*

APPLE, PEAR AND BLACKBERRY
CRUMBLE

SELECTION OF 4 CHEESES £11

BREAD PUDDING

Dessert Wines

NIEPOORT TAWNY DEE, PORTUGAL

BEN PRINS CAPE VINTAGE,
STELLENBOSCH, SA

PEDRO XIMENEZ BARBADILLO, SPAIN

BOTRYTIS RIESLING, CASAS DEL
BOSQUE, CHILE

TOKAJI ASZU 5 PUTTONYOS, SAUSKA,
HUNGARY

Cocktail

POISON APPLE

FRAGOLA FIZZ

YORKSHIRE PRESIDENTE'

LEMON BUBBLE BATH

HEY JO

Rich & Full Bodied

DROVERS HUT CHARDONNAY, NUGAN
ESTATE, AUSTRALIA

TOBELOS BLANCO, LA ENCINA, RIOJA,
SPAIN

SASKIA, MILES MOSSOP WINES, SA

CHATEAU MUSAR WHITE, LEBANON

RULLY 1ER CRU LES CLOUX, DOMAINE
BELLEVILLE, FRANCE

Spiced

AGA TINTO, AZCUNAGA, NAVARRA,
SPAIN

MALBEC 'ESTATE ', LOS HAROLDOS,
MENDOZA, ARGENTINA

NERO D' AVOLA, ZENSA, SICILY, ITALY

SCRUFFY'S SHIRAZ, NUGAN ESTATE,
AUSTRALIA

ZINFANDEL BLEND ANGELS AND
COWBOYS, CALIFORNIA, USA

The Whippet Inn Menu



HOCHAR, CHATEAU MUSAR, LEBANON

TILLINGTON VINEYARD 2013
NYETIMBER, ENGLAND

Our Tonic Selection

FEVER-TREE LIGHT

FEVER-TREE ELDERFLOWER

FEVER-TREE MEDITERRANEAN

GASCGOINES LEMON TWIST
(YORKSHIRE)

GASCGOINES POMEGRANITE
(YORKSHIRE)

GASCGOINES MARMALADE
(YORKSHIRE)

GASCGOINES CUCUMBER (YORKSHIRE)

Ingredients Used



TOMATO

GINGER

BANANA

OLIVES

HALIBUT

BEEF

ONION

Sparkling Wine

PROSECCO NV CAGGIO, ITALY

NYETIMBER CLASSIC CUVEE NV,
ENGLAND

GUSBOURNE BRUT RESERVE, 2016,
ENGLAND

GUSBOURNE ROSE 2016, ENGLAND

GUSBOURNE BLANC DE BLANC 2016,
ENGLAND

RB32 RESERVE BLEND, BRUT, NV,
ENGLAND

HOFFMANN RATHBONE BLANC DE
BLANC 2011, ENGLAND

These Types Of Dishes Are Being Served



PANINI

TUNA STEAK

DESSERTS

ROAST BEEF

BURGER

BREAD

FISH

CHICKEN

Homemade Puddings

TOO FULL FOR PUD? £5

CLASSIC STICKY TOFFEE PUDDING
WITH MOLASSES TOFFEE SAUCE
SERVED WITH YORVALE VANILLA
ICE-CREAM £8

RHUBARB AND VANILLA PANNA
COTTA, TOASTED PISTACHIO,
RHUBARB GIN LIQUEUR, LAVENDER
MERINGUE, AND VIOLAS* £9

WARM BANOFFEE BREAD AND
BUTTER PUDDING SERVED WITH
LEEDS ESPRESSO ICE-CREAM,
PEANUT BRITTLE, AND RUM-
SOAKED RAISINS* £9

ICED WHITE CHOCOLATE PARFAIT,
CINDER TOFFEE, BURNT WHITE
CHOCOLATE, CRYSTALISED GINGER,
MATCHA GREEN TEA £9

CLASSIC STICKY TOFFEE PUDDING
WITH MOLASSES TOFFEE SAUCE
SERVED WITH VANILLA ICE-CREAM £8

YOGHURT PANNA COTTA WITH RED
WINE POACHED PEARS, ALMOND
CRUMBLE BLACK PEPPER
MERINGUE* £8

The Whippet Inn Menu



WARM BANOFFEE BREAD AND
BUTTER PUDDING SERVED WITH
LEEDS ESPRESSO ICE CREAM £8

DARK CHOCOLATE DELICE, SEA
SALT, COFFEE JELLY, HAZELNUT
DENTELLE £8

Starters

MUSHROOM AND BEETROOT
'TARTARE ', PICKLED CARROT
'YOLK ' VEGAN TRUFFLE MAYO,
AND SEAWEED MATCHSTICK FRIES £11

SAKE CURED CHALK STREAM
TROUT, BLOOD ORANGE, WHITE
RADISH, CAVIAR, WASABI DILL
EMULSION £13

QUEEN SCALLOPS £15

SPICED DUCK LEG AND PORK
TERRINE, LIGHTLY POACHED
FORCED YORKSHIRE RHUBARB,
CHICORY, DARK CHOCOLATE,
WALNUT DUKKHA* £14

BEEF TATAKI- DRY AGED, PONZU
SAUCE, EDAMAME BEANS,
TOASTED SESAME CORIANDER,
ROAST KELP £14

CREAM OF LEEK AND POTATO SOUP

HEIRLOOM BEETROOT CARPACCIO,
CITRUS BROCCOLI CRUMB,
PISTACHIO, SOYA LABNEH RED
CHARD* £9

BLACKBERRY SOUSED MACKEREL,
SMOKED EEL MAYONNAISE,
CRISPY FRIED MUSSELS, CHARRED
CUCUMBER AND DILL £10

BREADED, FRIED HAM HOCK
TERRINE, FENNEL, APPLE AND
PRUNE CHUTNEY, CRISPY PIGS
EARS, FIVE SPICE, AND SHERRY
VINEGAR JELLY £10

FILLET OF BEEF CARPACCIO SURF
'N ' TURF, CRAYFISH TAILS, CAVIAR,
HORSERADISH CRÈME FRAICHE,
BREAKFAST RADISH, SWEET
PICKLED SHALLOT £12

Full & complex

HILL DALE PINOTAGE, STELLENBOSCH,
SOUTH AFRICA

MERLOT, HUMBERTO CANALE,
PATAGONIA, ARGENTINA

BODEGAS BENITO URBINA SELECCION,
RIOJA, SPAIN

HERMANDAD MALBEC, UCO VALLEY,
MENDOZA, ARGENTINA

CHATEAU MUSAR RED, LEBANON

MACHETE, ORIN SWIFT, CALIFORNIA,
USA

XISTO, ROQUETTE CAZES, DOURO,
PORTUGAL

CHATEAU PONTET-CANET 2007
PAUILLAC, BORDEAUX, FRANCE

BERTANI AMARONE CLASSICO DOC,
2011 VENETO, ITALY

MERCURY HEAD, 2018, ORIN SWIFT,
CALIFORNIA, USA

Mains

ZA'ATAR SPICED CAULIFLOWER
STEAK, TABOULEH STYLE ISRAELI
COUS COUS, ALMOND, MINT CAPER £18
DRESSING, FRESH POMEGRANATE,
AND POMEGRANATE MOLASSES*

RISOTTO OF SPRING VEGETABLES,
FINE HERBS GOATS' CHEESE, WITH
A SOFT POACHED DUCK EGG, PEA £19
AND ROCKET PESTO, MADEIRA
CARAMEL

PAN ROAST COD LOIN, LIGHTLY
SALTED, WILTED GEM LETTUCE
HEART, ORZO BROWN CRAB £27
VELOUTÉ, BASIL OIL, PICKLED
FENNEL, VINEGAR SCRAPS, CRISP
BASIL

The Whippet Inn Menu



MONKFISH TAIL, ROAST ON THE BONE IN FERMENTED DAMSON CHAR SUI, BLACK GARLIC EMULSION, PUFFED WILD RICE, GRILLED PAK CHOI, MISO BUTTER MUSSELS, CHARRED GINGER OIL £30

PAN ROAST CORN FED CHICKEN SUPREME, PURPLE SPROUTING BROCCOLI, MADEIRA GLAZED ROSCOFF ONIONS, GARLIC THYME DAUPHINOISE, CRISPY CHICKEN AND MUSHROOM BON BON, CHICKEN AND TARRAGON JUS ROTI £24

THE DOGS!! £20

16 HR SLOW COOKED

CHICKEN BREAST POACHED

ZA'ATAR SPICED CAULIFLOWER STEAK, ISRAELI COUS COUS, ALMOND, MINT CAPER PESTO, AND POMEGRANATE* £16

RISOTTO OF PUMPKIN AND HERITAGE SQUASH WITH SMOKED CHEDDAR, WALNUT DUKKHA AND CHIVE OIL* £17

STONE BASS FILLET* £20

MONKFISH TAIL ROAST IN AGED BEEF FAT BROWN BUTTER, HEN OF THE WOODS, PICKLED JERUSALEM ARTICHOKE, PUMPKIN, AND 'BOMBAY CRUNCH ' £24

CHARGRILLED SPATCHCOCK POUSSIN IN VADOUVAN SPICE, BAKED, CRUSHED SWEET POTATO, BUTTERMILK RAITA, AND PICKLED SHALLOT £20

Side Dishes



TRUFFLED PARMESAN FRIES £5

SKINNY FRIES £4

TRIPLE COOKED HAND CUT CHIPS £4

ROCKET PARMESAN CHEESE SALAD WITH HAZELNUTS AND SHERRY VINEGAR* £5

MACERATED TOMATO, BASIL RED ONION SALAD WITH BALSAMIC £5

BEER BATTERED ONION RINGS, BBQ SAUCE, SCALLIONS BLACK ONION SEEDS £5

SMOKED GARLIC TARRAGON BUTTER FIELD MUSHROOMS, ROSEMARY PANGRATTATO £5

CHARRED PURPLE SPROUTING BROCCOLI IN YORKSHIRE BLUE CHEESE BUTTER £6

PEAS, PEARL ONIONS, BACON GEM LETTUCE IN MUSTARD VINAIGRETTE £6

BAKED NEW SEASON POTATOES IN CALABRIAN NDUJA BUTTER £6

TRUFFLED PARMESAN AND BLACK PEPPER FRIES £7

CRISPY SKINNY FRIES £4

ROCKET PARMESAN CHEESE SALAD WITH ANCHOVY VINAIGRETTE £4

MACERATED MACERATED TOMATO, BASIL RED ONION SALAD £4

BATTERED ONION RINGS, BBQ SAUCE, SCALLIONS ONION SEEDS £4

CHARRED HISPI CABBAGE IN BLUE CHEESE BUTTER £4

SALAD OF PEAS, PEARL ONIONS, BACON GEM LETTUCE IN MUSTARD VINAIGRETTE £4

SMOKED GARLIC TARRAGON BUTTERED FIELD MUSHROOMS £4

BAKED, SMASHED SWEET POTATOES WITH JALAPENO CRÈME FRAICHE £5

York's Original Gin House

BROCKMANS GRAPEFRUIT BLUEBERRIES

The Whippet Inn Menu



COOPER KING (YORKSHIRE) ROSEMARY
LIME

CORNWALL CLOTTED CREAM
STRAWBERRIES LIME

CURIO ROCK SAMPHIRE FENNEL

DECKCHAIR GIN (YORKSHIRE)
STRAWBERRY

GARDEN SWIFT ORANGE
PEPPERCORNS

GIN DIVINE (YORKSHIRE) ORANGE ZEST

GIN SUL JUNIPER BERRIES LEMON
TWIST

GIN 987 LOLLIPOP STRAWBERRY

GINGER NINJA (YORKSHIRE) GINGER

HEPPLE LEMON

IRADIER Y BULFY ORANGE ZEST

JINZU GINGER CORIANDER

LITTLE BIRD- GINGER GRAPEFRUIT

LOCH NESS RHUBARB

LOCKSLEY V.S.O.T. SAUTERNES
(YORKSHIRE) ORANGE ZEST

MALFY CON LIMONE LEMON PEEL

MALFY CON ROSA GRAPEFRUIT

MASONS (YORKSHIRE) LAVENDER LIME

MONKEY 47- STRAWBERRY BLACK
PEPPER

ONDINA BASIL

RARE BIRD GRAPEFRUIT

RARE BIRD RHUBARB GINGER
(YORKSHIRE)

RENEGADE ROSEMARY

ROKU GINGER LIME

SIKKIM BILBERRY BLUEBERRY

SILENTPOOL STRAWBERRY LIME
WEDGE

SLOEMOTION HEDGEROW (YORKSHIRE)
RASPBERRY AND MINT

SLOEMOTION RHUBARB RASPBERRY
(YORKSHIRE)

SLINGSBY GOOSEBERRY (YORKSHIRE)

SPIT ROAST PINEAPPLE LEMON

TOM CAT CLOUDY MANGO MINT

WHITBY GIN (YORKSHIRE) GRAPEFRUIT

WHITTAKER'S PINK PARTICULAR
(YORKSHIRE) PEPPERCORNS

YORK GIN (YORKSHIRE) LEMON

BATHTUB- ORANGE

BLACK TOMATO GIN

BOBBY'S SCHIEDAM DRY GIN ORANGE
TWIST

BOTANIST THYME SPRIG LEMON

The Whippet Inn

15 North Street York, North
Yorkshire YO1 6JD, United
Kingdom

Opening Hours:

Monday 12:00-23:30
Tuesday 12:00-23:30
Wednesday 12:00-23:30
Thursday 12:00-23:00
Friday 12:00-01:00
Saturday 12:00-23:30
Sunday 12:00-23:30

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