

# WRECKFISH

## JANUARY

### SNACKS

Caramelised onion and thyme focaccia 4  
Bella di Cerignola olives 4

### STARTERS

Cauliflower risotto, puffed wild rice, coriander, vadouvan spice 7  
White onion and madeira soup, rarebit on toast 6  
Charred mackerel, caramelised cauliflower puree, roast cauliflower 8  
Chicken liver pate, pickled rhubarb, toasted brioche 8  
Pork collar, haricot beans, salsa verde, sourdough croutons 7.5  
Confit crapaudine beetroot, candy beetroot, smoked beetroot puree 6

### MAINS

Butternut squash risotto, house ricotta, pumpkin, sunflower and sesame crisp 15  
Braised featherblade of beef, celeriac puree, parmesan and truffle chips 21  
Roast breast of guinea fowl, carrot puree, roasted courgette, chanterelles 21.5  
Butter roasted halibut loin, potato and thyme rosti, bouillabaisse sauce, fennel 27  
Torched sea trout, ajo blanco, chicory, grape and dill dressing, anchovy (n) 17  
Salt baked celeriac, pearl barley, confit leek, pickled kohlrabi 14  
Dry aged bone-in sirloin, romaine lettuce, celeriac puree, parmesan and truffle chips 65  
(for 2 to share, please allow 45 minutes)

### SIDES

Parmesan and truffle chips 4  
Buttered kale 3  
Braised red cabbage 3.5  
Honey roasted carrots 3

### DESSERTS

Tonka bean crème brûlée 6  
Cointreau pineapple, clementine sorbet, coconut, salted hazelnut brittle (n) 7  
Toasted porter ice cream, caramel, baked treacle, peanuts, Armagnac prunes (n) 7.5  
Pumpkin custard, apple sorbet, sable biscuit and candied pecans (n) 6.5  
Vanilla rice pudding, plum jam, nut granola (n) 6  
Ginger parkin, vanilla ice cream, butterscotch sauce 6.5

### CHEESE

Beaufort, Rachel, Vacherin Mont d'Or, Cote Hill Blue, prune and walnut bread, farmhouse chutney,  
prune and walnut bread (n) 10

(n) = contains nuts

If you have any allergies or dietary requirements, please speak to a member of staff who will be happy to assist.