

# WRECKFISH

3 COURSES £35

## APERITIF

'Champagne Charlie' - Charles Heidsieck champagne, pear, cinnamon & vanilla syrup 10

## NIBBLES

Caramelised onion and thyme focaccia 4                      Bella di Cerignola olives 4

## STARTERS

Cauliflower risotto, puffed wild rice, coriander, vadouvan spice

Butternut squash and sage soup, smoked walnut oil, toasted focaccia (n)

Chicken liver pate, rhubarb and fig chutney, toasted brioche

Torched mackerel, caramelised cauliflower puree, roasted cauliflower, fish nut ragu (n)

Sea bream ceviche, blood orange, tarragon mustard emulsion

## MAINS

Fresh linguine, smoked butter sauce, soft herbs and romanesco cauliflower

Roasted chicken breast, carrot purée, January King cabbage

Jerusalem artichoke risotto, crispy hen's egg, artichoke crisps

Braised featherblade of beef, celeriac puree, truffle and parmesan chips

Roast cod loin, olive oil mash, purple sprouting broccoli, creamed leeks

Dry aged sirloin steak, beef fat onions, truffle and parmesan chips

*(For two to share. £30 supplement)*

## SIDES

Parmesan and truffle chips 4                      Pink firs, confit garlic 4

Honey roasted carrots 3                      Braised red cabbage 3.5

## DESSERTS

Toasted porter ice cream, baked treacle, caramel, peanuts, Armagnac prunes (n)

Warm ginger parkin, vanilla ice cream, butterscotch sauce

Vanilla rice pudding, plum jam, nut granola (n)

Tonka bean crème brûlée

## CHEESE

Appenzeller, Ticklemore, Vacherin Mont d'Or, Bleu des Causses, farmhouse chutney, prune and walnut bread (n) *(£5 supplement)*

(n) = contains nuts

This is a party menu and is solely for parties of 8 or more guests.

Please note that a discretionary service charge of 10% will be added to the bill for your consideration