

# WRECKFISH

## EARLY DINNER

2 COURSES £19

3 COURSES £22

### NIBBLES

Caramelised onion and thyme focaccia 4

Gordal olives 4.5

### STARTERS

Butternut squash soup, crispy sage, walnut oil, focaccia (n)

Citrus cured sea trout, cucumber, egg yolk emulsion, watercress

Chicken liver pate, fig and rhubarb chutney, toasted focaccia

### MAINS

Cashel Blue arancini, port poached pears, creamed spinach, toasted walnuts (n)

Pan-roasted chicken breast, wild garlic butter, steamed January King cabbage

Pan fried sea bass, puy lentils, carrot, purple sprouting broccoli

### SIDES

Parmesan and truffle chips 4

Purple sprouting broccoli, anchovy dressing, almonds (n) 4.5

Honey roasted carrots 3

Pink firs, confit garlic 4

### DESSERTS

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

Warm ginger parkin, Chantilly cream, butterscotch sauce

Honeycomb semifreddo, chocolate sauce, fresh honeycomb

(n) = Contains Nuts

Please note that a discretionary service charge of 10% will be added to bills for tables of 8 people or more.