

# WRECKFISH

## SUNDAY LUNCH

2 COURSES £21

3 COURSES £25

### APERITIF

'Champagne Charlie' - Charles Heidsieck champagne, seasonal syrup 10

### NIBBLES

Tomato and mixed herb focaccia 4

Mixed marinated olives 3.5

### STARTER

Torched sea bream, white cabbage, mixed herb mayonnaise, pickled apple

Cauliflower risotto, coriander, puffed wild rice, vadouvan spice

Roast tomato soup, basil pistou, pine nuts, focaccia (n)

Rolled lamb breast, ras el hanout, pine nuts, wood sorrel, yoghurt, garlic whey (n)

Chicken liver pâté, farmhouse chutney, toasted focaccia

Crispy guinea fowl and black pudding terrine, pickled walnut mayonnaise, watercress (n)

### MAINS

Roast topside of beef, roast potatoes, buttered hispi, carrot and swede, Yorkshire pudding

Pan fried sea bass, heritage potatoes, sea fennel, charred leeks, smoked mussel sauce

Roasted pork belly, apple and rosemary stuffing, kale, apple sauce, roast potatoes

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

Butter roast chicken breast, hispi cabbage, pancetta, roast potatoes, Yorkshire pudding

### TO SHARE

Dry aged sirloin steak, buttered greens, carrot and swede, roast potatoes, Yorkshire pudding  
(£30 supplement - For two to share Please allow 45 minutes if not ordering starters)

### SIDES

Roast potatoes 3

Extra gravy 1.5

Honey roast Chantenay carrots 3

### DESSERTS

Bread and butter pudding, crème anglaise, sticky walnuts (n)

Eton mess, mixed berries, chantilly cream, meringue

Tonka bean crème brûlée

Sticky toffee pudding, butterscotch sauce, crème chantilly

Barkham Blue, Armagnac prunes, crackers

### SWEETS & AFTERS

Rum & Raisin Fudge 3

Spiced rum espresso martini 9.5

Sandemans 20 Year Tawny Port (75ml) 7.5

(n) = Contains Nuts

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

If you have any allergies or dietary requirements, please speak to your server for more information