

# WRECKFISH

3 COURSES £35

## APERITIF

Champagne Charlie Charles Heidsieck Brut Champagne, seasonal syrup 10

## NIBBLES

Plum tomato, garlic and basil focaccia 4 Mixed olives 4.5

## STARTERS

Cauliflower risotto, puffed wild rice, coriander, vadouvan spice

Roasted vine tomato soup, basil pistou, pine nuts, toasted focaccia (n)

Sea bass ceviche, Valencia orange, tarragon mustard emulsion, samphire

Chicken liver pâté, farmhouse chutney, toasted focaccia

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

## MAINS

Braised featherblade of beef, cauliflower purée, kale, truffle and parmesan chips

Butter roast chicken breast, crispy potatoes, hispi cabbage, sweetcorn

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

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

Fresh pappardelle, King Oysters, pickled mushrooms, house ricotta, rocket pesto (n)

Dry aged sirloin steak, purple sprouting broccoli, parmesan and truffle chips (£30 supplement)

*For two to share please allow 45 minutes if not ordering starters*

## SIDES

Parmesan and truffle chips 4

Pink fir potatoes, confit garlic 4

Honey roasted carrots 3

Purple sprouting broccoli, Café de Paris butter 4

## DESSERTS

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

Sticky toffee pudding, butterscotch sauce, Chantilly cream

Honey parfait, macerated raspberries, chestnut crumble, apple sorbet (n)

Honeycomb semifreddo, warm chocolate sauce, fresh honeycomb

Tonka bean crème brûlée

## CHEESE

Selection of English and French cheeses, farmhouse chutney, prune and walnut bread (n)  
(£5 supplement)

## AFTERS

Fruit and nut fudge 3

Spiced Rum Espresso Martini 9.5

Sailor Jerry's spiced rum, coffee liqueur, espresso

(n) = Contains Nuts

This menu 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