

W R E C K

MARCH BISTRO MENU

2 COURSES FOR £20 | 3 COURSES FOR £23

Monday – Thursday Friday	12pm – 6pm 12pm – 4pm
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SNACKS	Halkidiki olives <i>vg gf df</i> + £5 Rosemary and thyme focaccia olive oil, sea salt <i>vg df</i> + £5 Smoked almonds <i>vg gf df</i> + £3
STARTERS	Minestrone <i>vg gfo df</i> seasonal vegetables and greens Arancini <i>v</i> sundried tomato and olive, salsa verde
MAINS	Rigatoni <i>dfo</i> wild boar sausage and fennel ragu Roasted Hispi cabbage <i>v gfo</i> tomato fondue, veggio parmo pangrattato
SIDES	Truffle and Parmesan chips <i>vg o gf dfo</i> + £5 Carrots with smoked garlic honey and crispy onions <i>v gfo df</i> + £5 Long-stem broccoli lemon dressing, sea salt <i>vg gf df</i> + £5.5 New potatoes with confit garlic butter <i>v</i> + £5
DESSERTS	Walnut semi-freddo <i>v gf</i> espresso syrup Lemon panna cotta <i>gfo</i> pistachio biscuit

Our Bistro Menu changes regularly, dishes may vary. We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.
Please note: A discretionary 10% service charge will be added to your bill.