

# W R E C K

## Large Group Lunch Menu

3 COURSES £36 | 2 COURSES £29

Groups of 8 and over can dine from our seasonal menu and enjoy two or three courses with our freshly-baked focaccia and fudge included.

Please note: a pre-order is required three days before your booking, along with any group dietary requirements.

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FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt
STARTERS	<b>Chicken liver parfait</b> farmhouse chutney, five-grain sourdough toast <b>Sticky belly bacon</b> parsnip purée, smoked garlic honey, sesame dukkah spice <b>Herb-crumbed salsify</b> pickled walnut dip <b>Honey-baked goat's cheese</b> black olive marmalade, lemon dressed chicory salad, sourdough croutons
MAINS	<b>Braised featherblade of beef</b> beetroot ketchup, truffle and Parmesan chips, red wine sauce <b>Pan-roasted cod fillet</b> white onion purée, Lardo Ibérico, hen-of-the-woods mushroom, toasted hazelnut <b>Lion's mane mushroom steak frites</b> pan-roasted lion's mane, peppercorn sauce, watercress and fries <b>Chicken schnitzel with a shawarma spiced butter</b> apricot, pickled green chilli and toasted almonds, white cabbage and onion salad, yoghurt
SIDES	<b>Truffle and Parmesan chips</b> + £5 <b>Carrots roasted with smoked garlic honey</b> crispy onions + £5 <b>Long-stem broccoli</b> with extra virgin olive oil and lemon + £5
DESSERTS	<b>Vanilla crème brûlée</b> <b>Set vanilla cream</b> apple cider granita, cinnamon chouquettes <b>Warm lemon and brown butter syrup pudding</b> vanilla ice cream, double cream <b>Honeycomb ice cream</b> dark chocolate sauce and a wedge of honeycomb
TO FINISH	Rum, raisin and white chocolate fudge

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. Fish may contain bones.  
A discretionary 10% service charge will be added to your bill.

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7.5	39	
Charles Heidsieck Brut Reserve Champagne, France	14	80	

Wine of the month [Ask a team member for details](#)

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	5	7	28
'Custodia' Custoza, Superiore Bianco Cantina di Custoza, Veneto, Italy	5.5	7.5	30
Picpoul de Pinet Baron de Badassiere, Languedoc, France	6.5	9	35
Pinot Grigio Ponte del Diavolo, Friuli, Italy	7	10	38
Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand	8	11.5	45
Grüner Veltliner Kamptal, Loimer, Lower Austria	9	12.5	49
Albariño Bodega Garzón Reserva, Maldonado, Uruguay	9.5	13	54
Chenin Blanc 2022, Blewitt Springs, MMAD, South Australia			65
Santenay 'Comme-Dessus' 2022, Domaine Roger Belland, Burgundy, France			90

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	5	7	28
'Esteva' Douro Tinto Casa Ferreirinha, Portugal	5.5	7.5	31
Tradition Rouge Corbières Château Fontarèche, Languedoc, France	6.5	9	35
Montepulciano Il Faggio, Abruzzo, Italy	7	10	38
Carmenère Montes Alpha, Colchagua Valley, Chile	8	11.5	45
'Fundamentalista' Finca Sandoval, Castilla-La Mancha, Spain	9	12.5	49
Malbec Kaiken Ultra, Mendoza, Argentina	9.5	13	54
Pinot Noir 2021, Domaine du Ch. Philippe le Hardi, Burgundy, France			70
'Keyneton Euphonium' Henschke, Barossa Valley, South Australia			90

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	5	7	28
Rosé de Syrah Vignes de L'Eglise, Côtes de Thau, France	5.5	7.75	31
Grenache Rosé Willunga 100, McLaren Vale, South Australia			44

## COCKTAILS

No Pyro, No Party	12
Kashmiri chilli infused tequila, grapefruit, lime, smoked chilli honey	
Spiced Orangecello Spritz	12
Clove & ginger house-made orangecello, prosecco, soda	
Brown Eyes	12
Irish whiskey, triple-sec, fino sherry, orange bitters	
Harvest Moon	12.5
Sapling gin, sake, apple, cinnamon, foamer	
Sefton 75	12.5
Sefton blackberry infused Sapling vodka, vermouth, elderflower, prosecco	
Trail Mix	13
Diplomatico rum, El Candado, Suze, raisin, walnut	
Wreckspresso Martini	12.5
Tonka bean-infused Sapling vodka, coffee liqueur, espresso, Pedro Ximénez	

## NON-ALCOHOLIC

Solstice	7
Everleaf Mountain, apple, cinnamon, lemon	
Blackbird	7
Everleaf Forest, blackberry, vanilla, soda	
Hugo Where I Go	7
Everleaf Marine, elderflower, mint, cucumber, soda	
Driver's Negroni	7
Tanqueray 0.0%, Martini Vibrante, Lyre's Aperitif Rosso	

## BEERS

Siren/Elite Bistro, Ladysmith	6
4.2% Pale Ale. Our own beer! Stone fruit, tropical, citrus	
Siren, Pastel Pils	6
4.8% Pilsner style lager. Gluten free	
Siren, Broken Dream	6.5
6.5% Breakfast Stout. Chocolate, coffee, granola	
Siren, Soundwave	6.5
5.6% IPA. Mango, citrus, pine	
Lucky Saint Lager	6
0.5% Alcohol free unfiltered lager. Smooth, citrus hop finish	
Lucky Saint IPA	6
0.5% Alcohol free hazy IPA. Tropical and stone fruits	

## CIDER

Aspalls Suffolk Cider	6.5
5.5% Medium dry and crisp	

## SHERRY

Fino 'Inocente' Valdespino	6
Pedro Ximénez 'El Candado' Valdespino	6.5

## SWEET

Semillon	5.5	26
Botrytis Semillon, Peter Lehmann Masters, South Australia		
Sauternes	8.5	40
Château Lavielle, Bordeaux, France		

## PORT

Ruby Port Sandeman	6
10-Year-Old Tawny Port Sandeman	7