

W R E C K

Large Group Menu

3 COURSES £49 | 2 COURSES £43

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.

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt
STARTERS	Chicken liver parfait farmhouse chutney, five-grain sourdough toast Sticky belly bacon green leaves with buttermilk dressing, walnuts and apple Crispy spiced carrot cakes pickled shallots, salted green chilli, sesame cream Buffalo mozzarella tomato and 'Nduja jam, courgettes with lemon oil and toasted nuts
MAINS	Braised featherblade of beef beetroot ketchup, truffle and Parmesan chips, red wine sauce Torched garlic and lemon sea bream barbecued aubergine purée, sesame and lemon dressed cucumbers, sumac Lion's mane mushroom steak frites pan-roasted lion's mane, peppercorn sauce, watercress and fries Chicken schnitzel with a shawarma spiced butter apricot, pickled green chilli and toasted almonds, white cabbage and onion salad, yoghurt
SIDES	Truffle and Parmesan chips + £5 Butterhead lettuce buttermilk dressing, soft herbs + £6 Long-stem broccoli with extra virgin olive oil and lemon + £5
DESSERTS	Vanilla crème brûlée Toasted coconut ice cream rum-poached pineapple with brown butter, peanut and lime crumb Warm lemon and brown butter syrup pudding vanilla ice cream, double cream Honeycomb ice cream 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.