

W R E C K

Sunday Lunch

12pm-5pm

3 COURSES £44 | 2 COURSES £39

v Veggie vg Vegan gf Gluten Free df Dairy Free
vo/vgo Veggie/Vegan Option Available gfo Gluten Free Option Available dfo Dairy Free Option Available

FOR THE TABLE Rosemary and thyme focaccia olive oil, sea salt vg df + £5
Halkidiki olives vg gf df + £5
Smoked almonds vg gf df + £3

STARTERS Chicken liver parfait { Crémant de Limoux Rose }
farmhouse chutney, five-grain sourdough toast

Crab-cake df { Sauvignon Blanc }
tea-soaked golden raisins, toasted almonds, curried mayonnaise, soft-boiled egg

Miso-glazed belly bacon gf df { Viognier }
sesame cream, black radish salad

Charred hispi cabbage vg gf df { Carmenère }
butterbean and roast garlic purée, salsa macha

Roast beetroot salad v vgo { Wild House Rosé }
spicy harrisa pumpkin seeds, whipped ricotta, sticky walnuts

MAINS Roast beef gfo dfo { Malbec }
carrot and swede mash, roasted potatoes, buttered brassicas, Yorkshire pudding red wine gravy

Roasted pavé of cauliflower with cheese gratin v { Shiraz }
carrot and swede mash, roasted potatoes, buttered brassicas, vegetarian red wine gravy

Confit duck leg gf dfo { Grenache }
carrot and swede mash, buttered brassicas, roast potatoes, red wine gravy

Pan-roasted cod loin gf { Chardonnay }
new potatoes, long-stem broccoli, lemon butter sauce

FOR TWO 19 oz. 35-day-aged sirloin of beef to share + £15 per person gfo dfo { Montepulciano }
carrot and swede mash, roasted potatoes, buttered brassicas, Yorkshire pudding red wine gravy

SIDES Roast potatoes gf df + £4

Carrots roasted with smoked garlic honey crispy onions + £5

Long-stem broccoli lemon dressing, sea salt + £5.5

Carrot and swede mash gf + £3.5

Extra red wine gravy gf df + £3.5

Invisible chips + £4 charity donation to Hospitality Action
0% fat. 100% charity. Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.

DESSERTS Vanilla crème brûlée { Sauternes }

Set vanilla cream gfo { Tündérmese }
forced Yorkshire rhubarb and rose granita, pistachio sablé biscuit

Warm ginger parkin { Tawny Port }
vanilla ice cream, butterscotch sauce

Honeycomb ice cream { Pedro Ximénez }
dark chocolate sauce and a wedge of fresh honeycomb

A lovely piece of artisan cheese please ask a member of the team for details and wine pair
farmhouse chutney, biscuits

TO FINISH Malted tea and whiskey fudge gf + £4

FIZZ	GLS	BTL
Prosecco Ceradello Spumante Brut, Italy	7.5	35
Crémant de Limoux Domaine J.Laurens La Rose No.7, France	9	48
Champagne Serveaux Pur Meunier Brut, France	14	75

WHITE	125ML	175ML	BTL
Macabeo Campo de Borja, Spain	4.5	6.5	26
Cotes de Gascogne Maison de Vigneron, France	5.5	7.5	28
Viognier Kleine Oranjerie 'Flora and Fauna', South Africa	6	8	30
Picpoul de Pinet Duc de Morny, France	6.5	8.5	32
Chardonnay Novas Gran Reserva (Organic), Chile	7	9	34
Pinot Grigio Castel del Lupo Della Ginestra (Organic), Italy	7	9.5	35
Riesling Lone Palm Vineyards, Australia			40
Sauvignon Blanc Catalina Sounds, New Zealand	7.5	10	40
Grüner Veltliner Vitikultur Moser (Organic & Biodynamic), Austria			45
Albariño Granbazán Etiqueta Ambar, DO Rias Baixas, Spain			55
Sancerre Blanc Domaine Michel Girard, Les Monts Damnés, France			65
Mercurey 1er Cru Clos du Marcilly Blanc Les Héritiers Saint-Genys, France			90

RED	125ML	175ML	BTL
Garnacha Campo de Borja, Spain	4.5	6.5	26
Shiraz Languedoc, France	5.5	7.5	28
Nero d'Avola Il Meridione, Italy	6	8	30
Quinta dos Quatro Ventos Tinto Douro, Portugal			32
Malbec Bodega Urqo Los Durmientes, Argentina	7	9	37
Carmenère Tabali Pedregoso Gran Reserva, Chile	8	10	39
Montepulciano Contesa, Italy	8	10.5	41
Grenache Lone Palm Vineyards, Barossa Valley, Australia	8.5	11	44
Rioja Reserva Ontañón, Spain	9.5	12	48
Pinot Noir Soumah of the Yara Valley, Hexham, Australia			58
Margaux Château Tayac, France			78
Brunello di Montalcino Campogiovanni, Italy			95

PINKISH	125ML	175ML	BTL
Wild House Rosé Western Cape, South Africa	5	7	27
Grenache Cinsault Rosé Languedoc, France	6	8	29
Cotes de Provence Domaine de la Vieille Tour Rosé (Organic), France			40

COCKTAILS	
Shorts Weather Kashmiri chilli infused tequila, lime, honey, salt	12
Pomelocello Spritz House-made pomelocello, prosecco, soda	12
Old Pal Joe Woodford Reserve, Campari, dry vermouth, dark vermouth, maraschino cherry	13
Saudade Krohn Lagrima white port, blood orange & elderflower tonic	11.5
Champs-Élysées Strawberry infused Sapling gin, elderflower, lemon, champagne	14
Port of Liverpool Irish Whiskey, cherry liqueur, lemon, Ruby Port	12.5
Wreckspresso Martini Tonka bean-infused Sapling vodka, coffee liqueur, espresso, Pedro Ximénez	12.5
Water Lily Havana 3 rum, house-made cucumber cordial, lime	12

NON-ALCOHOLIC	
You to Me Are Everleaf Everleaf Marine, house-made vanilla syrup, pineapple, soda	7.5
River Douro Everleaf Mountain, blood orange & elderflower tonic	7.5
Driver's Negroni Everleaf Forest, Martini Vibrante, Lyre's Aperitif Rosso	7.5

BEER & CIDER	330ML
Siren/Elite Bistro, Ladysmith 4.2% Pale Ale. Our own beer! Stone fruit, tropical, citrus	6
Siren, Pastel Pils 4.8% Pilsner Style Lager. Gluten free	6
Siren, Broken Dream 6.5% Breakfast Stout. Chocolate, coffee, granola	6.5
Siren, Soundwave 5.6% IPA. Mango, citrus, pine	6.5
Lucky Saint Lager 0.5% Alcohol Free Unfiltered Lager. Smooth, citrus hop finish	6
Lucky Saint IPA 0.5% Alcohol Free Hazy IPA. Tropical and stone fruits	6
Aspalls Suffolk Cider 5.5% Medium dry and crisp	6.5

AFTER DINNER	75ML
Ruby Port Krohn Reserve	6
Fernando de Castilla Classic Fino Sherry	6
10-Year-Old Tawny Port Krohn	7
Fernando de Castilla Classic Pedro Ximénez	8
Kardos Tündérmese Late Harvest Hungary	7
AOP Sauternes Maison Ginestet Classique, France	10