

W R E C K

GROUP FESTIVE MENU A

3 COURSES £52 | 2 COURSES £47

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt
STARTERS	<p>Chicken liver parfait { Sauternes } farmhouse chutney, wholemeal sourdough toast</p> <p>Butternut squash roasted with baharat spice { Sauvignon Blanc } hazelnut cream, pickled cucumber and dill</p> <p>Gin-cured sea trout { Sauvignon Blanc } pomelo and endive salad, yoghurt, chive oil</p> <p>Madeira-braised pig's cheek { Pinot Noir } caramelised apple purée, hazelnut, parsley and caper dressing</p>
MAINS	<p>Confit duck leg { Gamay } port-braised red cabbage, parsnip purée, Madeira and prune sausage, pickled walnut</p> <p>Halibut fillet { Charles Heidsieck Brut Reserve } pak choi, crispy enoki mushrooms, black noodles, caramelised celeriac broth, toasted nori</p> <p>Pan-roasted cauliflower with sumac { Pinot Blanc } butterbean mash, green chilli and salted lemon dressing, toasted almonds</p> <p>Turkey breast { Pinot Noir } crispy pork, apricot and hazelnut stuffing, roast potatoes, parsnip purée, cranberry, sprouts and bacon, red wine sauce</p>
SIDES	<p>Truffle and Parmesan chips +£5</p> <p>Red cabbage braised with port and mulling spices + £5</p> <p>Roasted carrots with smoked garlic honey + £5</p> <p>Long-stem broccoli with extra virgin olive oil and lemon + £5</p> <p>Roasted carrots with smoked garlic honey +£5</p>
DESSERTS	<p>Vanilla crème brûlée { Sauternes }</p> <p>Elite Bistros Christmas pudding { 10-Year-Old Tawny Port } brandy sauce, orange marmalade</p> <p>Chocolate 'Oblivion' { Pedro Ximénez } mint choc-chip ice cream, dark chocolate sauce</p> <p>Baked vanilla yoghurt { Charles Heidsieck Brut Reserve } spiced apple compote, cinnamon palmier</p>
TO FINISH	Caramelised white chocolate, salted lime and almond fudge

FIZZ	GLS	BTL
Prosecco Ca' di Alte, Italy	7	38
Charles Heidsieck Brut Reserve Champagne, France	12.5	75

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4.5	6.5	27
Viura/Vedejo El Coto Rioja Blanco, Rioja, Spain	5	7.5	30
Picpoul de Pinet Baron de Badassiere, Languedoc, France	6	8	36
Wine of the month Ask a team member for details	-	-	-
Pinot Grigio Ponte del Diavolo, Friuli, Italy	6.5	8.5	38
Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand	7.5	10.5	45
Arinto 'Prova Regia', Quinta da Romeira, Portugal	7.5	10.5	45
Pinot Blanc Stopham Estate, Southern England	9	13.5	54
Chardonnay Irrewarra, Victoria, Australia	-	-	90

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4.5	6.5	27
Shiraz 16 Stops, South Australia	6	7.5	31
Montepulciano Il Faggio, Abruzzo, Italy	6	8.5	34
Wine of the month Ask a team member for details	-	-	-
Grenache/Syrah Côtes du Rhône, Famille Perrin, France	6.5	8.5	36
Gamay Brouilly, Château de Pierreux, Beaujolais, France	8.5	12	50
Malbec Kaiken Ultra, Mendoza, Argentina	8.5	12.5	52
Pinot Noir Greywacke, Marlborough, New Zealand	11	15.5	65
Nebbiolo Barolo, Albe, G.D. Vajra, Piemonte, Italy	-	-	80

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4.5	6	27
Rosé de Syrah Vignes de L'Eglise, Côtes de Thau, France	5	7	30

COCKTAILS	
Negroni	10
JJ Whitley gin, Campari, Valdespino vermouth	
Champagne Socialite	12
Charles Heidsieck champagne, hibiscus	
Sticky Old Fashioned	11
Woodford Reserve, muscovado sugar, bitters	
English Orchard	10
JJ Whitley London dry gin, apple, elderflower	
Espresso Martini	10
Finlandia vodka, Kahlúa, espresso	
Pineapple and Rum	10
Roasted pineapple soda, Goslings rum, lime	

NON-ALCOHOLIC	
Strawberry Lemonade	4
Strawberry shrub, soda	
White Peach and Jasmine Fizz	4
White peach and jasmine, lemon	
Pomelo Spritz	5
Martini Vibrante, Pomelo and pink peppercorn	
No G&T	5
Tanqueray 0.0%, London Essence tonic	
Lady Grey's Garden	5
Lady Grey Iced Tea, hibiscus	

BEERS	330ML
Elite Bistro, Ladysmith	6
4.5% Pale Ale. Our own beer! Mango, peach, citrus	
Thornbridge, Jaipur	6.5
5.9% IPA. Grapefruit, lemon with a bitter finish	
Thornbridge, Market Porter	5.5
4.5% Porter. Creamy, smooth and toasted	
Thornbridge, Lukas Hells Lager	5.5
4.3% Bavarian style lager, gluten free	
Thornbridge, Zero Five	4.5
0.5% Alcohol free pale ale, amber and citrus	
Lucky Saint	5.5
0.5% Alcohol free unfiltered lager, smooth and citrus	

CIDER	330ML
Aspalls Suffolk Cider	6.5
5.5% Medium dry and crisp	

SHERRY	75ML
Fino 'Inocente', Valdespino	6
Pedro Ximénez 'El Candado', Valdespino	6.5

SWEET	75ML	375ML
Sémillon	5.5	26
Botrytis Sémillon, Peter Lehmann Masters, South Australia		
Sauternes	8.5	40
Château Laville, Bordeaux, France		

PORT	75ML
Ruby Port Sandeman	6
10-Year-Old Tawny Port Sandeman	7