



## ENTREE

<b>JERUSALEM ARTICHOKE (V)</b> Velouté, onion crisp, chive oil, sourdough croute, parsley	<b>£7.50</b>
<b>SCALLOPS AND PIG CHEEK CROQUETTES</b> Celeriac, crispy skin, apple	<b>£12.50</b>
<b>SMOKED SALMON &amp; GRILLED PRAWNS</b> Rye bread, avocado, caviar, pickled onion, quail egg, horseradish mayo	<b>£10.50</b>
<b>DUCK LEG RILLETTES</b> Duck egg, chive oil, consommé, baby onion, garlic croute, onion seeds	<b>£8.50</b>
<b>SPINACH AND RICOTTA TORTELLINI</b> Brown butter, sage, pinenuts, parmesan cheese	<b>£7.50</b>
<b>OX CHEEKS CROQUETTES</b> Waldorf salad, black garlic, onion chutney, nasturtium leaves	<b>£8.50</b>

## MAIN

<b>WICKS MANOR PORK CHOP</b> Sweet potato, black pudding, cabbage, mustard, red wine apple pureé	<b>£19.50</b>
<b>SEAFOOD LINGUINE PASTA</b> Salmon, mussels, tiger prawns, cod, creamy bisque	<b>£21.50</b>
<b>CHICKEN BALLOTINE</b> Truffle mousse, truffle oil mash, carrot, spring onion, jus	<b>£19.50</b>
<b>TRIO OF LAMB (gf)</b> Rump, sweetbread, chop, aubergine caviar, black garlic, your choice of side	<b>£25.50</b>
<b>ROASTED CAULIFLOWER (v)</b> Raisin pureé, onion bajji, coriander, tomato chutney	<b>£17.50</b>
<b>ATLANTIC COD (gf)</b> Roasted cauliflower, lime yogurt, chive oil, spinach	<b>£20.50</b>
<b>8 OZ DRY AGED ANGUS SIRLOIN* (gf)</b> Chargrilled sirloin, your choice of side & sauce	<b>£28.00</b>

## SIDES

<b>Truffle and balsamic dressed mixed leaves salad with pomegranate (v) (gf)</b>	<b>£4.50</b>	<b>Sweet potato (v) (gf)</b>
<b>Broccoli with beurre noisette and almonds (v) (gf)</b>		<b>Mash potato (v) (gf)</b>
		<b>Triple cooked chips (v) (gf)</b>

## SAUCES

<b>Béarnaise</b>	<b>£2.50</b>	<b>Green peppercorn</b>
<b>Red wine jus</b>		<b>Mushroom sauce</b>

Food allergies and intolerances (v) Vegetarian (gf) Gluten Free. If you suffer from an allergy or food intolerance please inform your waiter before ordering. An information pack is available upon your request with listed allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not a nut free, gluten free or allergen free environment. \*All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill