



Express Menu

2 courses £19 per person

3 courses £24 per person

ENTRÉE

JERUSALEM ARTICHOKE (v)

Velouté, onion crisp, chive oil, sourdough croute, parsley

SMOKED SALMON ON RYE

Rye bread, avocado, caviar, pickled onion, quail egg, horseradish mayo

OX CHEEKS CROQUETTES

Waldorf salad, black garlic, onion chutney, nasturtium leaves

MAIN

WICKS MANOR PORK CHOP

Sweet potato, black pudding, cabbage, mustard, red wine apple pureé

SEAFOOD LINGUINE PASTA

Salmon, mussels, cod, creamy bisque

PAN SEARED CHICKEN BREAST

Truffle oil mash, carrot, spring onion, jus

ROASTED CAULIFLOWER (v)

Raisin pureé, onion bajji, coriander, tomato chutney

SIDES £4.50

Truffle and balsamic dressed mixed leaves salad
with pomegranate (v) (gf)

Sweet potato (v) (gf)

Broccoli with beurre noisette and almonds (v) (gf)

Mash potato (v) (gf)

Triple cooked chips (v) (gf)

DESSERTS

LEMON MERINGUE PIE

Chantilly & vanilla cream, pistachio

RHUBARB CRUMBLE

Oat crumble, vanilla ice cream

SELECTION OF ICE CREAMS AND SORBETS

SELECTION OF CHEESES, QUINCE JELLY AND SAVOURY CRACKERS £3.00

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.