



Pre Theatre & Lunch Menu

Monday to Friday from 12.00pm-2.30pm -Monday to Thursday 5.30 pm – 6.30 pm
Friday & Saturday from 5.00pm- 6.30 pm

2 courses £24.50 3 courses £29.00
Includes a glass of house wine

STARTER

Creamy celeriac & apple soup, truffle oil, celeriac crisps (V) (G)

Wicks Manor ham hock terrine, beetroot & apple jam, orange puree, smoked quail's egg, micro leaves, croute

Fennel & dill cured salmon, horseradish meringues, watercress jelly, confit beetroot, honey mustard dressing (H) (G)

Beetroot carpaccio, baked goat's cheese, honey roasted walnuts, basil dressing (V)

MAIN COURSE

Wicks Manor pork belly, mashed potatoes, sweet potato & spinach purée, lotus root crisps, Bramley apple; (G)

Pan fried chicken roulade, truffle mousse, truffle hollandaise, braised baby gem, king oyster mushroom, spiced sausage; (G)

Pan fried Loch Duart salmon steaks, lemon mash, crispy skin, spinach veloute; (H) (G)

Liquorice flavoured saffron risotto, buttered broad beans, pea shoots (V)

SIDE DISHES: £4.50

Rosemary & sea salt Hand cut chips

Mixed salad leaves

Mashed potato

Sesame Crispy curly kale

Cauliflower cheese gratin

DESSERTS

Assorted ice cream & sorbet

Star anise flavoured brulée, poached baby pear, crunchy biscuit, sherry glaze

Rich dark chocolate brownie, white chocolate & lime ice cream (N)

Paxton & Whitfield cheese selection, quince jelly, crackers & grapes

(G) Gluten free options

(N) Contains nuts

(H) Healthy choices

(V) Suitable for vegetarians

We source all our fish from trusted sustainable suppliers

We cannot guarantee that food items do not contain nuts or nut derivatives
A discretionary 12.5% Service Charge will be added to your bill.