



A La Carte Menu

At Petrichor we don't just believe in quality food and service but also quality wines. For each dish on the menu we have added wine suggestions that will compliment the dish or even the whole meal.
Ask your server for more details, they are always happy to help

STARTER

Celeriac & Apple Soup (V) (G)	£8.50
Creamy celeriac & apple soup, truffle oil, celeriac crisps; <i>Pinot Grigio delle Venzia 'Riff', Alis Lageder – Italy £8.50 or £32.50</i> <i>Jean Biecher & Fils Riesling – France £29.00</i>	
Beetroot Canneloni (N) (V)	£9.50
Beetroot Canneloni, beetroot tartare, creamed goat's cheese, honey roasted walnuts, mascarpone cream; <i>Stellenrust Chenin Blanc – South Africa £8.00 or £32.00</i>	
Scottish Scallops	£10.50
Pan fried scallops, apple spaghetti, breaded frog's legs, watercress & black garlic puree <i>Chabli, Domaine Jean Defaix – France – £10.00 or £42.00</i> <i>Family Estate Selection Albarino, Bodegas Castro Martin – Spain £41.00</i>	
Trio of Quail	£9.00
Pan fried quail breast & egg, confit leg croquette, carrot & orange purée, green peas, baby spinach; <i>The old press chardonnay – Australia £6.00 or £23.00</i> <i>Left Field Chardonnay – New Zealand £39.00</i>	
Loch Duart Salmon (H)(G)	£8.50
Fennel & dill cured salmon, horseradish meringues, watercress jelly, confit beetroot, honey grain mustard dressing; <i>Saam Mountain Sauvignon Blanc – South Africa £7.00 or £27.50</i>	
Wicks Manor Ham Hock Terrine	£8.00
Pressed ham hock terrine, beetroot & apple jam, orange puree, smoked quail's egg, micro leaves, sourdough croute; <i>Little Eden Pinot Noir – New Zealand £29.00</i> <i>Satellite Sauvignon Blanc – Australia £34.00</i>	

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



Main Course

Suffolk Chicken Roulade (G)	£18.50
Pan fried chicken roulade, truffle mousse, truffle hollandaise, braised baby gem, king oyster mushroom, spiced sausage; (G) <i>Left Field Chardonnay – New Zealand £39.00</i>	
Duck Breast (G)	£19.50
Pan fried duck breast, confit leg & spun potato, parsley mash, plum jelly; <i>Te Awa 'Left field' Syrah – New Zealand £44.00</i> <i>Alamos Malbec, Mendoza – Argentina £8.50 or £32.00</i>	
Beef Fillet	£22.00
Pan fried fillet, smoked potato purée, ox cheek croquette, duck liver pate, watercress, potato ring, romanesco cauliflower; £7.50 supplement <i>Battle of Bosworth 'Puritan' Shiraz – Australia £38.00</i>	
Wicks Manor Pork Belly (G)	£18.50
Wicks Manor pork belly, creamed potatoes, sweet potato & spinach purée, lotus root crisps, Bramley apple, red wine sauce; <i>Gavi, Riva Leone – Italy £28.50</i>	
Halibut Fillet (G)	£20.50
Olive oil & vanilla poached halibut fillet, beetroot & orange puree, salsify rosti, cucumber jelly £7.50 supplement <i>Graham Beck 'The Game Reserve' Viognier – South Africa £32.00</i>	
Scottish salmon (H) (G)	£18.50
Pan fried salmon steaks, smoked haddock crush potatoes, crispy skin, spinach veloute; <i>St Veran, Domaine Jean Thomas – France £40.00</i> <i>Chablis, Domaine Jean Defaix – France £10.00 or £42.00</i>	
Saffron & Broad Bean Risotto (V)	£17.50
Licorice flavoured saffron risotto, buttered broad beans, pea shoot; <i>Albariño 'Family Reserve', Bodegas Castro Martin (Organic) Spain £41.00</i>	

Side Dishes: £4.50

Rosemary & sea salt	Hand cut chips	Mixed salad leaves
Mashed potato	Sesame	Crispy curly kale
Cauliflower cheese gratin		

From the Grill

Irish beef sirloin steak 8 Oz	£22.50
Beef Burger 08 Oz	£18.50
Free range lemon and herb Chicken breast	£15.50
Salmon steak	£16.50

All grill served with thick cut chips, Grilled plum tomato, watercress and Portobello mushroom with herb crust.

Please choose a sauce from below to complement your grill
Béarnaise, peppercorn, red wine, truffle hollandaise



Dessert

Homemade Ice Creams (G)	£6.50
Ask your server for the daily choices available	
Crème Brulée	£8.50
Rich star anise flavoured crème brûlée crunchy biscuit, Sherry glaze baby pear	
Milk Chocolate Mousse (N)	£7.50
Milk chocolate mousse, pecan & smoked salt, brandy snaps, passion fruit mousse, brown bread ice cream	
Orange & Vanilla Alaska	£7.50
Vanilla ice cream, vanilla sponge, meringue peak, orange sauce, crystallised mint;	
Chocolate Brownie (N)	£7.50
Dark chocolate brownie, white chocolate & lime ice cream, freeze dried raspberries	
Paxton & Whitfield Cheese Selection	£9.50 /£12.50
Daily selection of cheese, quince jelly and savoury crackers;	

Dessert & Fortified Wines

By the Glass

Loupiac, Château Loupiac-Gaudiet	75ml	France	2007	£6.00
Sauternes, Château Doisy-Vedrines, Grand Cru Classé	75ml	France	1999	£10.50
Warre's Warrior Reserve Port	75ml	Portugal	NV	£8.25

By the Bottle

Loupiac, Château Loupiac-Gaudiet	375ml	France	2006	£24.00
Sauternes, Château Doisy-Védrines, Cru Classé	375ml	France	1999	£42.00
Chenin Blanc 'Straw Wine', De Trafford	375ml	South Africa	2009	£50.00
Warre's Late Bottled Vintage	750ml	Portugal	2006	£45.00
Warre's Cavadinha Vintage Port	750ml	Portugal	1996	£75.00

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A discretionary 12.5% Service Charge will be added to your bill.