

TRY OUR
FAMILY
SUNDAY ROAST

~
Available Lunch & Dinner
~



THE WHARF RESTAURANT & BAR

PRIX FIXE
DAILY RIVER MENU

~
Available Lunch & Dinner
Monday to Friday

~
2 courses £14.00
3 courses £16.00

~ WINE LIST ~

CHAMPAGNE AND SPARKLING

	125ML	BOTTLE
Ayala Brut Majeur NV	7.95	45.00
Perrier Jouët Grand Brut NV		60.00
Bollinger Special Cuvée NV		80.00
Bollinger Rosé Brut NV		100.00
Bollinger Grande Année 02		120.00
Prosecco Borgo del col Alto, Italy (Glera) NV	5.60	27.50
Raboso Borgo del col Alto, Italy (Raboso) NV	5.70	28.50

WHITE WINES

LIGHT, CRISP & DRY

	175ML	BOTTLE
Bianco di Salento 11 Allegri, Puglia, Italy (Malvasia, Trebbiano)	4.25	15.95
Muscadet Sur Lie Domaine des Herbauges 10/11 Loire Valley, France (Melon de Bourgogne)	6.20	24.00
Sancerre Chateau Foutaine Audon 10 Loire Valley, France (Sauvignon)		40.00
Viognier Vermentino La Loupe 11 Vin de Pays d'Oc, France (Viognier, Vermentino)		19.00
Chenin Blanc Backsberg Estate 11 Paarl, South Africa, (Chenin Blanc)	5.85	22.75
Sauvignon La Vigneau 11 Cotes de Gascogne, France (Sauvignon)		20.00
Pinot Grigio del Veneto San Antonio 11 Veneto, Italy (Pinot Gris)	5.25	19.75

MEDIUM BODIED & AROMATIC

Petit Chablis Domaine Alain Gautheron 11 Burgundy, France (Chardonnay)		31.50
Sauvignon Blanc 'The Crossing' 11 Awatere Valley, Marlborough, New Zealand (Sauvignon)	7.55	29.75
Verdicchio Dei Castelli di Jesi 11 Marches, Italy (Verdicchio)		25.50
Chardonnay Viognier 'organic' Duberny 11 Vin de Pays d'Oc, France (Chardonnay/Viognier)	5.85	22.75
Le Pionnier Blanc 11 Vin de Pays (Sauvignon/Ugni Blanc)		17.75
Albariño Condes de Albarei 11 Galicia, Spain (Albariño)		31.00

FULL FLAVOURED

Macon Villages Domaine Chanson 10/11 Burgundy, France (Chardonnay)		30.00
Monte Blanco Verdejo Bodegas Ramon Bilbao 11 Rueda, Spain (Verdejo)		26.00
Riesling 'The Crossing' 11 Awatere Valley, Marlborough, New Zealand (Riesling)		27.00
Pinot Gris Las Boleras 11 Mendoza, Argentina (Pinot Gris)		23.00
Gavi di Gavi Ca' da Bosio 11 Terredavino, Piedmont, Italy (Cortese)		36.50
Chablis 1er Cru 'Fourchaume Vaulorent' 09 Domaine Nathalie & Gilles Fèvre, Burgundy, France (Chardonnay)		45.00

ROSÉ WINES

Nero d'Avola Rosato Il Paradosso 11 Sicily, Italy (Nero d'Avola, Frappato)	4.75	18.00
Saumur Rosé Domaine Langlois-Chateau 10 Loire Valley, France (Cabernet Franc)		25.00
Le Poussin Rosé Sacha Lichine 11 Provence, France (Grenache)	6.65	25.50
Cabernet Rosé Stonedale 12 Robertson, South Africa (Cabernet Sauvignon)		19.50

RED WINES

LIGHT & FRUITY

	175ML	BOTTLE
Rosso di Salento 11 Allegri, Puglia, Italy (Negroamaro)	4.25	15.95
Fleurie Domaine Chanson 09 Beaujolais, France (Gamay)		32.00
Pinot Noir 'Alpataco' Familia Schroeder 10 Patagonia, Argentina (Pinot Noir)	6.75	26.00
Salice Salentino Riserva Rione dei Dogi 08/09 Puglia, Italy (Negroamaro/Malvasia Nera)		22.50
Merlot Ca Luca 10/11 Delle Venezie, Italy (Merlot)		19.50

SMOOTH & MEDIUM BODIED

Château Gachon Montagne St Emilion 08 Bordeaux, France (Merlot/Cabernet)		35.00
Shiraz 'Hills View' 08 Simon Hackett, McLaren Vale, Australia (Shiraz)		35.00
Rosso di Montepulciano Cantina Crociani 10 Tuscany, Italy (Sangiovese, Canaiolo, Mammolo)		30.00
Cabernet Merlot 'organic' Duberny 11 Vin de Pays d'Oc, France (Cabernet/Merlot)	5.85	22.75
Coreto Tinto Estremadura 09 Portugal (Caladoc, Castelao, Shiraz, Tinta Roriz)		17.75
Turkey Flat 'Butchers Block' 10 Barossa Valley, South Australia (Mourvedre/Shiraz/Grenache)		33.00
Côtes du Rhône Chapoutier 09/10 Rhône Valley, France (Syrah/Grenache)	6.40	25.00

FULL BODIED & RICH

Givry Domaine Chanson 10 Burgundy, France (Pinot Noir)		36.50
Pinotage Backsberg Estate 10 Paarl, South Africa (Pinotage)		24.00
Malbec 'Alpataco' 10/11 Familia Schroeder, Patagonia, Argentina (Malbec)	6.40	25.00
Rioja Tempranillo Azabache 11 Rioja, Spain (Tempranillo)	5.50	21.00
Amarone della Valpolicella Classico Superiore 08 Rugola, Fabiano (Corvina, Rondinella, Molinara)		55.00
Les Haldes de Luchey Graves, 'Pessac Léognan' 06 Bordeaux, France (Cabernet Sauvignon, Merlot, Cabernet Franc)		52.00
Pinot Noir 'Marion's Vineyard', Schubert Wines 09 Martinborough, New Zealand (Pinot Noir)		50.00

DESSERT WINE, PORT
& SHERRY

	½ BOTTLE	100ML	BOTTLE
Red Muscadel Rietvallei Estate 10 Robertson, South Africa (Muscadel)		7.00	40.00
Muscadel de Beaufort de Venise 10/11 Domaine de Beaumalric, Rhone, France (Muscadel)	25.00	7.75	45.00
Coteaux du Layon, Langlois Chateau 11 Loire Valley, France (Chenin Blanc)	25.00	7.75	
Fonseca Late Bottled Vintage Port 07		6.75	45.00
Taylors 10 Year Old Tawny Port NV		8.25	60.00
Fonseca Vintage 96		8.25	60.00
Amontillado Napoleón, La Gitana (Palomino Fino)		5.75	
Oloroso Abocado Alameda, Bodegas Hidalgo (Palomino Fino, Pedro Ximenez)		5.75	

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~ MENU ~

~ NIBBLES & BAR SNACKS ~

Evesham Poached Asparagus sauce hollandaise	8.00	Merguez Sausages, Mustard Dip	5.00	Smoked Salmon, Scotch Egg, Rocket	6.50
Whitebait, Lemon & Black Pepper Mayo	4.00	Country Bread, Aiolo, Olives	3.50	Grilled Lamb Kofta, Yoghurt & Mint Raita	5.00
		Pressed Ham Hock, Piccalilli, Toast	5.00		

~ STARTERS & SHARING ~

Norfolk Coast Lobster & Crayfish Salad honey & mustard vinaigrett	14.00	Pea & Parsley Soup, Parmesan Crostini	4.50	House Cured Dill Salmon	8.00
Cold Hereford Roast Beef horseradish	7.00	Mussels Marinière white wine, cream, pasrsley	7.50/11.50	poached egg, baby capers, shallots, lemon dressing	
Classic Caesar Plain	6.00	Dungeness Crab Cakes	7.00/11.00	Seared Atlantic Sea Scallops	10.00/16.00
Chicken & Pancette	add 1.00	Heritage Tomato Salad	6.00/10.00	marsh samphire, minted pea, purée, mango	
Marinated Salmon	add 2.00	Lancashire bomb, marjoram, sorrel		Maldon Rock Oysters (6 or 12)	10.00/19.00
Herb Baked Portobello Mushroom, Oxford Blue	6.00/10.00			Mezze	6.00/11.00
				houmous, guacamole, smoked aubergine, feta, olives, Catalan bread	

~ GRILLS & WHARF SPECIALITIES ~

All our Hereford beef is dry aged for a minimum of 35 days. Our grills are served with steak, butter, vine tomatoes, chips or salad & a choice of sauces

Roasted Rump of Bolton Abbey Lamb grass & heather red, Provençale vegetables	17.50	Fillet 250g	27.50	Baked Fillet of Bass	18.00
Roast Spatchcock lemon thyme, garlic	14.00	Sirlion 250g	21.00	English asparagus, Jersey Royals, citrus salsa	
The Wharf Hamburger smoked bacon, pickles, onion, tomato, cheese	1.000	Rib Eye 250g	18.00	Calves' Liver	14.00
		Flat Iron 200g	15.00	smoked bacon, sage mash	
				Half or Whole Grilled Norfolk Lobster	14.00/28.00
				chips, sauce Béarnaise	

~ SAUCES ~

Béarnaise, Peppercorn, Woodland Mushroom

We are committed to the use os seasonal fish & seafood from sustainable sources.

~ MAINS ~

Fresh from Billingsgate	Market Price
Seared Loin of Salmon Niçoise style, salsa verde	12.50
Confit of Aylesbury Duck Leg & Breast spring cabbage, red onions	15.50
Roasted Highland Venison young leek, beets, Port wine & juniper jus	14.00
London Price Battered Cod chips, minted mushy peas, tartare sauce	13.00
Spring Vegetable Chicke Pea Tagine tabouleh	10.50

Asparagus Pea & Mint Risotto	12.00
Tortellini watercress, white beans, salsa verde	11.50

~ SIDES ~

House Salad, Vinaigrette	2.75
Beetroot & Baby Capers	2.75
Chips	2.75
Rocket & Parmesan	3.00
New Potatoes with Horseradish	3.00
French Beans	3.50
Butter Spinach	3.50

~ DESSERTS £6.00 ~ CHEESES £7.50 ~

Lemon Meringue Fool, Shortbread	Raspberry Cheesecake	Crème Brûlée
Iced Passion Fruit Parfait, Rumtopf Berries	Organic Ice Cream & Fruit Sorbets	Bitter Chocolate Tart, Grand Marnier, Crème Fraîche
	Farmhouse Cheeses, Grapes, Chutney & Crackers	

Children's Menu always available.