

TRY OUR  
FAMILY  
SUNDAY ROAST  
~  
Available Lunch & Dinner  
~



THE WHARF RESTAURANT & BAR

PRIX FIXE  
DAILY RIVER MENU

~  
Available  
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Lunch (Wed-Sat)  
Dinner (Mon-Fri)  
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~ MENU ~

~ NIBBLES & BAR SNACKS ~

Tartlette Provençale, Ratatouille, Olives	4.00	Fish Cakes, Mustard Mayonnaise	5.00	Spicy Garlic Prawns	8.00
Whitebait, Lemon & Black Pepper Mayo	4.00	Country Bread, Aioli, Olives	3.50	Mini Wharf Burgers, Relish	5.00

~ STARTERS & SHARING ~

Potted Smoked Fish horseradish, melba toast	7.50	White Onion & Somerset Cider Soup	4.50	House Cured Dill Salmon Gravadlax warm potato salad	8.00
Mixed Cured & Roasted Meats, Piccalilli	8.00	Shetland Island Mussels "Marinière" white wine, cream, parsley	7.50/11.50	Seared Sea Scallops, Pea Purée pancetta, Clonakilty white pudding	10.50/16.50
Classic Caesar Plain	6.00	Poached Finnan Haddock Benedict or Florentine, Toasted Muffin	7.50/11.50	Woodland Mushroom Risotto parmesan wafer, truffle oil	7.50/11.50
Chicken & Pancetta	add: 1.00	Dorset Blue Cheese & Pear Salad chicory, walnuts, Highland honey & mustard dressing	7.50		
Marinated Salmon	add: 1.50				

~ GRILLS & WHARF SPECIALITIES ~

All our Hereford beef is dry aged for a minimum of 35 days and our steaks are served with Café de Paris butter, vine ripened tomatoes, chips or salad.

Lemon & Mint Crusted Rump of Lamb sweet potatoes, roasted roots	17.50	Fillet 225g	27.50	Grilled Fillets of Sea Bass Maldon sea salt, lemon, olive oil, house salad	17.00
Half a Shropshire Roast Chicken chips, rosemary, thyme, confit garlic	12.50	Sirloin 225g	21.00	Coq Au Vin, Dijon Mustard Mash mushrooms, lardons, pearl onions	13.00
The Wharf Hamburger chips, smoked bacon, pickles, onion, tomato, cheese	12.00	Rib Eye 225g	18.00	Half or Whole Grilled Norfolk Lobster chips or salad, sauce Béarnaise or Thermidor	15.00/29.00
		Lamb Neck Fillet	16.00		

~ SAUCES add £1.75 ~

Béarnaise, Peppercorn, Woodland Mushroom, Horseradish

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

~ MAINS ~

Black Linguine, Brixham Crab freshwater prawns, vine tomatoes	17.00
Picatta of Veal, Egg Tagliatelle lemon gremolata, Lilliput capers	16.50
Braised Belly of Pork, savoy cabbage, dauphinoise potatoes	13.50
London Pride Battered Cod chips, minted mushy peas, tartare sauce	13.00
Baked Macaroni, Woodland Mushroom, Poached Egg	10.50
Yellow Pumpkin, Sage & Ricotta Ravioli	10.00
Roasted Winter Vegetables, Broccoli & Goat Cheese Frittata	10.00

~ SIDES ~

House Salad, Vinaigrette	2.75
Cauliflower Cheese	2.75
Chips	2.75
Honey Roasted Carrots	2.75
Rocket & Parmesan	3.00
Roasted Horseradish Potatoes	3.00
French Beans	3.50

~ DESSERTS £6.00 ~

Warm Bread & Butter Pudding, Toffee Sauce	Caramalised Pear Tarte Tatin, Vanilla Ice Cream	Rice Pudding
Rhubarb & Bramley Apple Crumble Organic	Farmhouse Cheeses, Grapes, Chutney & Crackers £7.50	Bitter Chocolate Tart, Grand Marnier, Crème Fraîche
Ice Cream & Fruit Sorbets		Wharf Tasting Plate £10.00

Children's menu always available. Some of our dishes are suitable for children and discerning younger diners in half portions. Please ask your waiter.

12.5% discretionary service charge will be added to your bill. VAT @ 20% is included. VAT Reg no: GB 112 5733 44  
All dishes may contain traces of nuts  
Planning restriction – customers are requested to vacate the premises by 11.30pm