

MENU

TASTING MENU

menu must be taken by the whole table

5 COURSE MENU - £85.00 WINE PACKAGE - £45.00

AMUSE-BOUCHE

SMOKED SALMON + TROUT TERRINE

crab + dill mayonnaise, pickled cucumber, caper + savoury granola

RABBIT, HAM + PISTACHIO TERRINE

apricot + thyme compote, pickled onion, crispy quail egg, cracker's

ROAST PHEASANT BREAST

fondant potato, parsnip, sprouts, gingerbread, bramble jus

BLACK FOREST GATEAUX

cherry sorbet, chantilly, chocolate crisp

SAINTE-MAURE DE TOURAINE

"waldorf salad", homemade sourdough

WALWICK PASTRY CHEF HAND MADE PETIT FOURS £ 6.50

Please make our staff aware of any dietary/allergen requirements you may have so we can accommodate your needs.

TO START



SOUP OF THE DAY £6.95

freshly baked bread

RABBIT, HAM + PISTACHIO TERRINE £10.50

apricot + thyme compote, pickled onion, crispy quail egg, cracker's

ROASTED RED PEPPER CHEESECAKE (V) £8.50

butternut, black olive, tomato, rocket

SMOKED SALMON + TROUT TERRINE £9.50

crab + dill mayonnaise, pickled cucumber, caper + savoury granola

LIGHTLY SPICED PUMPKIN TWICE BAKED SOUFFLÉ (V) £10.00

pumpkin veloute, toasted pumpkin seeds

POACHED & ROASTED PARTRIDGE £10.50

potato + shallot terrine, blackberries, pickled vegetables, port

SEARED WEST COAST SCALLOP'S £13.50

smoked ham hock bonbon, black pudding + pea vinaigrette

TO CONTINUE

TRADITIONAL ROAST TURKEY £21.00

red cabbage, goose fat potatoes, glazed vegetable, sprouts, pig in blankets + turkey Jus

ROASTED BEETROOT + RED PEPPER WELLINGTON (V) £16.50

braised chickpea, cumin, caper, walnut salsa, sesame cracker

HONEY + LAVENDER ROAST DUCK BREAST £22.50

rispy leg, apricot, vegetable pave, roast chicory, orange jus

STEAMED SOLE + LOBSTER CULLEN SKINK £22.95

burnt onion powder

ROAST PHEASANT BREAST £22.95

fondant potato, parsnip, sprouts, gingerbread, bramble jus

VEGETABLE LASAGNE (V) £17.50

sweet + sour tomatoes, scorched tofu, marinated courgettes, aubergine

28 DRY-AGED STEAK

portobello mushrooms, grilled plum tomato, onion,
triple cooked chips, smoked shallot butter

RIB EYE STEAK (260g) £32.00

FILLET (250g) £32.00

SAUCES £2.50

peppercorn, red wine jus, sauce diane

SIDES £3.75

creamed potato, french fries, mixed salad, roasted sprouts,
beer battered onion rings, triple cooked chips,
buttered broccoli + toasted almonds

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TO FINISH

CHRISTMAS PUDDING £7.50

brandy sauce, toasted nuts

CRANACHAN TRIFLE £7.50

cranberry soup, oatmeal tuile

RUM + RAISIN CRÈME BRÛLÉE £7.95

gingerbread, winter fruits

BLACK FOREST GATEAUX £7.95

cherry sorbet, chantilly, chocolate crisp

STICKY TOFFEE PUDDING £7.00

rich butterscotch sauce, vanilla ice cream

SPICED PEAR + ALMOND TART £7.50

biscotti crumb, pear puree, ginger beer ice cream

WALWICK PASTRY CHEF HAND MADE PETIT FOURS £6.50

ARTISAN CHEESE SELECTION

CHEVINGTON

cow's milk, semi-soft, english

BLACK BOMBER CHEDDAR

cow's milk, hard, welsh

ARRAN BLUE

cow's milk, blue, english

COQUET DALE

cow's milk, semi-soft, english

SAINT-MAURE DE TOURAINE

goat's milk, soft, french

served with homemade oatcakes,
chutney, pickled grapes, walnut + raisin bread

3 CHEESE £10.00

4 CHEESE £12.00

5 CHEESE £15.00