

# WRECKFISH

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BREAD & SNACKS	Rosemary and thyme focaccia, olive oil, sea salt { <i>Fino Sherry</i> }	£5.5
	Gordal olives { <i>Fino Sherry</i> }	£4
	Fried and salted Valencian almonds { <i>Fino Sherry</i> }	£3.5
	Cadiz boquerones { <i>Fino Sherry</i> }	£4
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STARTERS	Laverstoke buffalo mozzarella { <i>Picpoul de Pinet</i> } tomato and 'Nduja jam, summer courgette and chopped nut salad, lemon oil	£9
	Endive salad { <i>Monastrell Rosado</i> } sweet mustard and roasted grape dressing, walnuts, Spenwood sheep's cheese	£7
	Chicken liver pâté { <i>Sauternes</i> } farmhouse chutney, wholemeal sourdough toast	£8.5
	Smoked morcilla sausage { <i>Monastrell</i> } port reduction, pickled apple and parsley, crispy shallots	£9
	Hash brown { <i>Champagne</i> } taramasalata, toasted nori, fresh radish salad	£8
	Chilled tomato and red pepper gazpacho { <i>Fino Sherry</i> } Serrano ham wrapped crispy egg	£7
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MAINS	7 oz. Flat-iron steak { <i>Malbec / Cabernet Franc</i> } truffle and Parmesan chips, peppercorn sauce, watercress	£27.5
	Chicken schnitzel with coronation style butter { <i>Chenin Blanc</i> } golden raisins, toasted almonds, sauerkraut, coriander mayonnaise	£18.5
	Harrisa-roasted lamb rump { <i>Gamay</i> } pea and radish salad with lemon and cumin dressing, mint yoghurt	£34.5
	Tandoori style sea bream { <i>Sauvignon Blanc</i> } kachumber salad, curried straw potatoes	£19.5
	Pan-fried fillet of wreckfish { <i>Monastrell Rosado</i> } red-fish stew, charred fennel salad, saffron potatoes, Lardo Iberico	£24
	Miso-glazed aubergine { <i>Colombard</i> } steamed rice bun stuffed with roasted peanut	£14
	19 oz. 35-day-aged sirloin of beef to share { <i>Nebbiolo</i> } roast garlic, lemon-thyme and honey butter, truffle and Parmesan chips	£76
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SIDES	Truffle and Parmesan chips	£5.5
	Roasted carrots with roast garlic, lemon-thyme and honey butter, crispy shallots	£5.5
	Long-stem broccoli with toasted hazelnuts and sweet mustard dressing	£5.5
	Peppercorn sauce	£4
	Invisible chips { <i>Charity donation</i> } 0% fat. 100% charity. Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.	£4
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DESSERTS	Vanilla crème brûlée { <i>Sauternes</i> }	£8.5
	Honeycomb ice cream { <i>Pedro Ximénez</i> } dark chocolate sauce and a wedge of honeycomb	£6.5
	Baked vanilla yoghurt { <i>Champagne Socialite</i> } strawberry and elderflower granita, rapeseed biscuits	£7.5
	Chocolate 'Oblivion' { <i>Porter Old Fashioned</i> } cream cheese ice cream, stout and dark chocolate sauce	£9.5
	Sticky banana loaf { <i>Gewürztraminer</i> } butterscotch sauce, candied pecans, muscovado cream	£7.5
	Rose water ice cream { <i>Sauvignon Blanc</i> } pistachio, almond and candied lemon biscotti	£6.5
Four cheeses from the British Isles, crackers and garnishes { <i>Ruby Port</i> } please ask a member of our team for our current selection	£13	
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SWEETS	Dark chocolate, salted orange and pecan fudge	£3.5

FIZZ	GLS	BTL
Prosecco Ca' di Alte, Italy	7	35
Charles Heidsieck Brut Reserve Champagne, France	11	65

WHITE	125ML	175ML	BTL
Colombard Duffour Père et Fils, Côtes de Gascogne, France	4.5	6	25
Viura/Vedaje El Coto Rioja Blanco, Rioja, Spain	4.75	6.5	26
Picpoul de Pinet Baron de Badassiere, Languedoc, France	5.5	7.25	30
Wine of the month Ask a team member for details	-	-	-
Pinot Grigio Ponte del Diavolo, Friuli, Italy	6.25	8	34
Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand	7.25	10.25	40
Chenin Blanc Spice Route, Coastal Region, South Africa	7.75	11	44
Riesling Rolly Gassmann, Alsace, France	9.5	12.75	54
Chardonnay Journeyman, Russian River Valley, USA	-	-	85

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4.5	6	25
Montepulciano Il Faggio, Abruzzo, Italy	4.75	6	28
Shiraz 16 Stops, South Australia	5.5	7.25	30
Wine of the month Ask a team member for details	-	-	-
Cabernet Sauvignon Montes Alpha, Colchagua Valley, Chile	6.75	9.5	37
Malbec / Cabernet Franc Gran Corte Amalya, Argentina	7.75	11	44
Gamay Brouilly, Château de Pierreux, Beaujolais, France	8.25	11.5	48
Pinot Noir Greywacke, Marlborough, New Zealand	10.5	14.5	60
Nebbiolo Barolo, Albe, G.D. Vajra, Piemonte, Italy	-	-	70

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4.5	6	25
Syrah/Cabernet Sauvignon Cuvée Alexandra, Château Beaulieu, Provence, France	7.25	10.5	42

COCKTAILS	
Negroni J.J Whitley gin, Campari, Valdespino Vermouth	9.5
Champagne Socialite Charles Heidsieck Champagne, strawberry and elderflower	12
Porter Old Fashioned Woodford Reserve, muscavado sugar, porter syrup, bitters	11
Paloma El Jimador Tequila Reposado, grapefruit, lime, sugar	10
Espresso Martini Finlandia vodka, Kahlúa, espresso	10
Pineapple and Rum Roasted pineapple soda, goslings rum, lime	10

NON-ALCOHOLIC	
Strawberry Lemonade Strawberry shrub, soda	3.5
White Peach and Jasmine Fizz White peach and jasmine, lemon	3.5
Pomelo Spritz Martini Vibrante, Pomelo and pink peppercorn	5
Drivers Aperitif Lyres Italian Orange and vermouth rosso, Tanqueray 0.0%	7.5
Lyres Martini Lyres Espresso Original, Espresso, Sugar	8.5

BEERS	330ML
Elite Bistro, Ladysmith 4.5% Pale Ale. Our own beer! Mango, peach, citrus	5
Thornbridge, Jaipur 5.9% IPA. Grapefruit, lemon with a bitter finish	5.5
Thornbridge, Market Porter 4.5% Porter. Creamy, smooth and toasted	5
Thornbridge, Lukas Hells Lager 4.3% Bavarian style lager, gluten free	5
Thornbridge, Zero Five 0.5% Alcohol free pale ale, amber and citrus	4.5
Lucky Saint 0.5% Alcohol free unfiltered lager, smooth and citrus	4.5

CIDER	330ML
Aspalls Suffolk Cider 5.5% Medium dry and crisp	5.5

SHERRY	75ML
Fino 'Inocente', Valdespino	6
Pedro Ximénez 'El Candado', Valdespino	6.5

SWEET	75ML	BTL (375ML)
Gewürztraminer Late Harnest, Montes, Chile	5.5	25
Sauternes Château Laville, Bordeaux, France	8.5	40

PORT	75ML
Dry White Port, Ferreira	4.5
Ruby Port, Sandeman	5
10-Year-Old Tawny Port, Sandeman	6