

# WRECKFISH

## Sunday Lunch

12pm-5pm

3 COURSES £35 | 2 COURSES £28

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### BREAD & SNACKS

Rosemary and thyme focaccia, olive oil, sea salt + £5.5 { *Fino Sherry* }

Gordal olives + £4 { *Fino Sherry* }

Fried and salted Valencian almonds + £3.5 { *Fino Sherry* }

Cadiz boquerones + £4 { *Fino Sherry* }

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### STARTERS

Chicken liver pâté { *Sauternes* }  
farmhouse chutney, wholemeal sourdough toast

Endive salad { *Monastrell Rosado* }  
sweet mustard and roasted grape dressing, walnuts, Spenwood sheep's cheese

Roasted beetroot salad { *Pinot Grigio* }  
ricotta, spiced pumpkin seeds and sticky walnuts

Laverstoke buffalo mozzarella { *Picpoul de Pinet* }  
tomato and 'Nduja jam, summer courgette and chopped nut salad, lemon oil

Chilled tomato and red pepper gazpacho { *Fino Sherry* }  
Serrano ham wrapped crispy egg

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### MAINS

Roast beef { *Cabernet Sauvignon* }  
roast potatoes, carrot and swede mash, buttered brassicas, Yorkshire pudding, red wine gravy

Stuffed and rolled pork belly { *Riesling* }  
roast potatoes, buttered brassicas, caramelised apple purée

Fillet of sea bream { *Monastrell Rosado* }  
red-fish stew, braised gem lettuce, saffron potatoes

Butter-roasted lamb rump + £8 { *Gamay* }  
roast potatoes, carrot and swede mash, buttered brassicas, minted red wine gravy

Miso-glazed aubergine { *Colombard* }  
steamed rice bun stuffed with roasted peanut

### FOR TWO

Spatchcock-roasted whole chicken + £7 per person { *Chardonnay* }  
buttered charlotte potatoes, endive salad with sweet mustard dressing and hazelnuts,  
long-stem broccoli, red wine sauce

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### SIDES

Roast potatoes + £4.5

Roasted carrots with roast garlic, lemon-thyme and honey butter, crispy shallots + £5.5

Buttered long-stem broccoli + £5

Extra red wine gravy + £3.5

Invisible chips + £4 *Charity donation*  
0% fat. 100% charity. All proceeds go to Hospitality Action, who support hospitality families in crisis across the UK. Thanks for chipping in.

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### DESSERTS

Vanilla crème brûlée { *Sauternes* }

Chocolate 'Oblivion' { *Porter Old Fashioned* }  
cream cheese ice cream, stout and dark chocolate sauce

Baked vanilla yoghurt { *Champagne Socialite* }  
strawberry and elderflower granita, rapeseed biscuits

Honeycomb ice cream { *Pedro Ximénez* }  
dark chocolate sauce and a wedge of honeycomb

Sticky banana loaf { *Gewürztraminer* }  
butterscotch sauce, candied pecans, muscovado cream

Rose water ice cream { *Sauvignon Blanc* }  
pistachio, almond and candied lemon biscotti

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

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

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

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

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

SWEET	btl (375ml)
Gewürztraminer	5.5
Late Harnest, Montes, Chile	25

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