

# WRECKFISH

## VEGAN & VEGETARIAN MENU

vg - vegan | v - vegetarian  
vgo - vegan option available

SNACKS	Gordal olives <i>vg {Fino Sherry}</i>	£4
	Fried and salted Valencian almonds <i>vg {Fino Sherry}</i>	£3.5
STARTERS	Chilled tomato and red pepper gazpacho <i>vg {Fino Sherry}</i> toasted nori, a wedge of focaccia	£6.5
	Endive salad <i>vg {Monastrell Rosado}</i> sweet mustard and roasted grape dressing, walnut	£7
	Roasted beetroot salad <i>v/vgo {Pinot Grigio}</i> ricotta, spiced pumpkin seeds and sticky walnuts	£6
MAINS	Miso-glazed aubergine <i>vg {Colombard}</i> steamed rice bun stuffed with roasted peanuts	£14
	Salad of charred gem lettuce <i>vg {Riesling}</i> saffron potatoes, peas, fresh mint, sweet mustard dressing, hazelnuts	£14
	Laverstoke buffalo mozzarella <i>v {Sauvignon Blanc}</i> summer courgette and chopped nut salad, lemon oil, toasted focaccia	£17.5
SIDES	Truffled chips <i>vg</i>	£5.5
	Miso-roasted carrots with fried garlic <i>vg</i>	£5.5
	Long-stem broccoli with toasted hazelnuts and sweet mustard dressing <i>vg</i>	£5.5
	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
SWEETS	Fresh strawberries <i>vg {Champagne}</i> strawberry and elderflower granita	£5.5
	Coconut and vanilla rice pudding <i>vg {Gewürztraminer}</i> rum-poached pineapple, toasted coconut and lime crumble	£7
	Vanilla crème brûlée <i>v {Sauternes}</i>	£8.5
	Chocolate 'Oblivion' <i>v {Porter Old Fashioned}</i> cream cheese ice cream, stout and dark chocolate sauce	£9.5
	Honeycomb ice cream <i>v {Pedro Ximénez}</i> dark chocolate sauce and a wedge of honeycomb	£6.5
	Sticky banana loaf <i>v {Gewürztraminer}</i> butterscotch sauce, candied pecans, muscovado cream	£7.5
	Rose water ice cream <i>v {Sauvignon Blanc}</i> pistachio, almond and candied lemon biscotti	£6.5

FIZZ	GLS	BTL	
Prosecco <i>(vg)</i> Ca' di Alte, Italy	7	35	
Charles Heidsieck Brut Reserve <i>(vg)</i> Champagne, France	11	65	

WHITE	125ML	175ML	BTL
Colombard <i>(vg)</i> Duffour Père et Fils, Côtes de Gascogne, France	4.5	6	25
Wine of the month Ask a team member for details	-	-	-
Pinot Grigio <i>(vg)</i> Ponte del Diavolo, Friuli, Italy	6.25	8	34
Sauvignon Blanc <i>(vg)</i> Trinity Hill, Gimblett Gravel, New Zealand	7.25	10.25	40
Chenin Blanc <i>(vg)</i> Spice Route, Coastal Region, South Africa	7.75	11	44
Riesling <i>(vg)</i> Rolly Gassmann, Alsace, France	9.5	12.75	54
Chardonnay <i>(vg)</i> Journeyman, Russian River Valley, USA	-	-	85

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

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

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

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

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

CIDER	330ML
Aspalls Suffolk Cider <i>(vg)</i> 5.5% Medium dry and crisp	5.5

SHERRY	75ML
Fino 'Inocente', Valdespino <i>(vg)</i>	6
Pedro Ximénez 'El Candado', Valdespino <i>(vg)</i>	6.5

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