

The Wellhouse

Woodfired. Kitchen. Garden

Snacks

Homemade Woodfired Sourdough Focaccia, Wellhouse Butter:
2 Slices £4 | 4 Slices £6.50
Smoked Olives £6 | Smoked Almonds £6

Little's

Woodfired Garden Asparagus, Crowdie Smoked Goat's Cheese, Hazelnut, Black Garlic £9
Hot Smoked Chalk Stream Trout, Fennel Cream, Hampshire Watercress, Trout Roe £14
Smoked Braised Lamb Shoulder, Parsley Mayo, Walnut Ketchup, Crispy Onions £11
Homemade Whipped Ricotta, Roasted IOW Tomatoes, Basil, Toasted Sourdough £12
BBQ Pork Burnt Ends, Pickled Garden Chili, Smoked Mayo £12

Bigs

Woodfired Lamb Rump, Smoked Belly, Garden Fricasse, Jerseys', Nettles & Mint £32
Woodfired Pork Chop, Mojo Rojo, Courgette, Shallot, Smoked Apple Sauce £32
Fish of the Day, Smokey Cider Sauce, Leek Fricassee, Brown Shrimp, Trout Roe £30
Confit Woodfired Beetroot, Shallot Puree, Pine Nut Pesto, Pickled Beetroot £28

Sharers

Flame Grilled Steak, Wellhouse Butter, Peppercorn Sauce, Chimichurri
please see our specials board - (Served with 2 sides of your choice)
Upgrade to Bordelaise Sauce for £8
Fish of the Day, Smokey Cider Sauce, Leek Fricassee, Brown Shrimp, Trout Roe £80
(Served with 2 sides of your choice)

Sides - £6

Cider Braised Butterbeans, Parsley Gremolata
Beef Dripping Triple Cooked Chunky Chips, Smoked Maldon Salt
Woodfired Greens, 'Green' Herb Butter, Pickled Radish

Desserts - £10.50

Smoked Strawberry Crème Brûlée, Wellhouse Cookie
Garden Rhubarb, Frangipane, Crumb, Custard
Caramel & Toasted Hazelnut Choc Ice

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure additional precautions are taken, we cannot guarantee their total absence in our dishes. We take every precaution in preparing each dish, however fish and shellfish may contain bone and game, shot.
Discretionary service charge of 13.5% will be added to your bill. All prices are inclusive of VAT.