

A LA CARTE MENU

FOR THE TABLE

Marinated Olives V, Vg, Gf, Df £4

Freshly Baked Bread with olive oil & balsamic vinegar V, Vg, Gfo £4.50

Baked Camembert, toast, breadsticks, grapes, celery & house chutney V, Gfo £15

SMALL PLATES

Freshly Made Soup, crusty bread V, Vo Gfo £8

Smoked Salmon Roulade with cream cheese, capers, fine herbs, Wasabi,
Mayonnaise, Melba toast Gfo £9.50

Chicken Liver Parfait, onion chutney, warmed brioche Gfo £8

Wild Mushrooms, cream, garlic, tarragon sauce, toasted brioche, Parmesan crisp V, Gfo £8

Fritto Misto (lightly battered fried vegetables) tomato fondue, Parmesan V, Gf £8

Roasted beetroot, squash, whipped Feta & herb salad, toasted walnut V, Gf £8 / £16

Classic Caesar Salad with chargrilled chicken breast £9 / £18

MAINS

Braised Feather Blade Beef, Bourguignon sauce, horseradish mash, seasonal greens Gf £18

Local Sausages with Mash, caramelised onion gravy, seasonal greens, crispy onions £18

Grilled Herb Marinated Half Chicken, house slaw, chilli fries, Peri Peri Sauce £22

Grilled Fillet Sea Bass, Romesco sauce, tender stem broccoli, Parmentier potatoes & almonds £19

Pan-fried Gnocchi, locally cultivated mushrooms & cream sauce V £17

Sirloin Steak, hand cut from matured British beef, chimichurri, fried hens egg,
Koffman fries with chilli salt Gf £26

Slow roasted belly pork, bubble and squeak potato cake, black pudding
Seasonal greens, cider jus £19

Sweet potato, Edamame & coconut curry with chillies, spring onions, sticky rice, chilli garlic &
tender stem broccoli Vg, Gf, Df £17

Wisteria Burger, Bacon jam, mature Cheddar, baby gem, beef tomato
homemade burger relish £17 Add an extra beef patty for £5

SIDE DISHES

Koffman fries, Malden sea salt or our chilli salt V, Vg, Gf £5

Panache of vegetables V, Vg, Gfo £5

Parmentier potatoes with rosemary salt and parmesan V, Gf £5

Pea & Mint salad, radish & feta V, Vgo, £5.50

Tenderstem Broccoli with chilli, garlic and pine nuts Ve, Ve, Gf £5.50

Tuscan Tomato Salad, focaccia croutons, micro herbs V, Vg, Gfo £5.50

Please advise the team of any food allergies.

A discretionary 10% service charge will be added to the final bill. 100% of which goes to the team who served you.