



# WARDOUR<sup>ST</sup>

## LOUNGE

2 COURSES £25 / 3 COURSES £30

Wednesday 18:00 - 21:30

Thursday 18:00 - 22:30

Friday 18:00 - 19:30

Saturday 21:00 - 22:30

Reservations up to 6 people

### STARTERS

Burrata, Datterino tomatoes, lovage pesto, extra virgin olive oil V 612 kcal

Hummus, Kalamata olives, harissa, red onion parsley salad, flat bread VG 377 kcal

Korean fried chicken, pickled cucumber, bean sprouts, sesame seeds H 947 kcal

### MAINS

Pan fried seabass, potato & tomato salad, Romesco sauce 450 kcal

Josper grilled spatchcock chicken, confit peppers, olives, citrus dressing H 1217 kcal

Potato gnocchi, asparagus, lovage, peas VG 461 kcal

### SIDES

(£6 each)

Roasted garlic mashed potato V 421 kcal

Truffle & Parmesan chips V 754 kcal

Rocket salad, Parmesan & balsamic V 208 kcal

### DESSERTS

Baba Mignon, spiced rum soaked golden raisins, pistachios, crème fraîche V 405 kcal

Medjool date & dark chocolate mousse, spiced raspberry jam, raspberries VG 317 kcal

Selection of ice cream & sorbet

Very vanilla ice cream V 49 kcal

Raspberry sorbet VG 31 kcal

Vegan chocolate ice cream VG 48 kcal

Mango sorbet VG 30 kcal

Strawberries & cream V 60 kcal

Lemon sorbet VG 39 kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.