



# WARDOUR ST

RESTAURANT

2 COURSES £25 / 3 COURSES £30

Tuesday - Thursday 18:00 - 21:30

Friday 18:00 - 19:00

Saturday 21:30 - 22:30

Reservations up to 12 people

## STARTERS

Camembert, honey, confit garlic, cranberry sauce, potato & rosemary sourdough V 518 kcal

Curried cauliflower, apple, coconut soup, yoghurt, baby coriander VG 276 kcal

Korean fried chicken, pickled cucumber, bean sprouts, sesame seeds H 983 kcal

## MAINS

Salmon and prawn in a spicy coconut & snow pea broth, grilled garlic bread 955 kcal

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

Potato gnocchi, wild mushrooms, baby spinach, chestnut VG 534 kcal

## SIDES

(£6 each)

Roasted garlic mashed potato V 373 kcal

Truffle & Parmesan chips V 754 kcal

Rocket salad, Parmesan & balsamic V 223 kcal

## DESSERTS

Sticky toffee pudding with vanilla ice cream V 444 kcal

Apple & blackberry crumble, apple gel, blackberry, vanilla ice cream VG 749 kcal

Selection of ice cream & sorbet

Raspberry sorbet VG 31 kcal    Very vanilla ice cream V 49 kcal    Lemon sorbet VG 39 kcal

Vegan chocolate ice cream VG 48 kcal    Mango sorbet VG 30 kcal    Raspberry ripple ice cream V 59 kcal

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.

Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those 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.