100 WARDOUR ST

Starters

Cream of cauliflower soup, chive oil
garlic croutons (v)

Burrata cheese, Heritage radishes,
smoked paprika& hazelnut granola (v)

Brixham white crab meat & salt water prawn
cocktail, avocado, gem lettuce, rice cracker
(suppl. £3)

Beetroot cured salmon, Yorkshire rhubarb,
pickled ginger, micro cress salad

Steak tartare, confit egg yolk,
pickled baby onions, grilled bread

Quinoa salad, English asparagus, feta cheese
cranberries, toasted pine nuts (v)

Roasted scallops, peas, broad beans
smoked pancetta lardons & crispy shallots
(suppl. £5)

Seared veal carpaccio, raw tuna, caper aioli,
gherkin, caperberries & quail's egg
(suppl. £3)

Mains

Lancashire duck breast, honey carrot puree,
Heritage carrots, baby turnips, cherry sauce
(suppl. £5)

Cornish cod loin, crushed ratte potatoes,
artichoke, lemon & capers sauce

Berkshire pork belly, glazed cheek, black pudding
crushed peas & gooseberry pork jus

Scottish seatrout, seafood fregola,
(squid, mussel & prawn)
lovage & lemongrass broth

Tomato & mozzarella tortellini, baby spinach
tomato & basil sauce & toasted pine nuts

Spring vegetable risotto, English asparagus, peas &
parmesan
(v)

Steam sea bream, purple sprouting broccoli,
chilli & orange butter sauce

Sides

French baguette, olive oil & balsamic £3.5

Mash potatoes £5

Triple cooked chips £5

Mixed leaf salad £4

Green beans & crispy shallots £5

Buttered Heritage carrots, tarragon £5

Josper & chargrill

Hereford sirloin steak, 250g
(£5 suppl.)

Dry aged rib eye steak, 250g
(£7 suppl.)

28 day aged fillet steak, 220g
(£8 suppl.)

Sauces

£2.5 each

Béarnaise

Red wine

Mixed peppercorn

Music Schedule

Tuesdays: Soul Town from 20:00-21:45

Wednesdays: West End on Wardour from 20:00-22:00

Thursdays: Throwback Thursdays from 19:15 till late

(music timings and line-ups are subject to last minute changes)

Desserts

Armagnac & prune parfait, burnt honey
chocolate ice cream

Warm chocolate fondant, fresh strawberries
strawberry ice cream

Vanilla crème brûlée, almond biscotti

Espresso & almond tart, salt caramel ice cream

Ice creams & sorbets, cookie crumble

Selection of cheeses, grapes quince & crackers
(suppl. £5)

Available

Tuesday to Friday

Set menu

2 Courses £33

3 Courses £36

Reservations from 11 and more

Groups of 17 and more are required to pre order, this is requested 14 days in advance
Most dietary requirements can be accommodated, please inform us in advance

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
and unpasteurised cheese may increase your risk of foodborne illness.