



WARDOURST

LOUNGE

2 COURSES £18 / 3 COURSES £23
WITH A GLASS OF WINE

Monday - Thursday 17:00 - 22:30
Friday 17:00 - 19:45 | 22:00 - 23:00
Saturday 18:00 - 18:45 | 22:00 - 23:00
Reservations up to 6 people

STARTERS

Charcoal roasted cauliflower, miso, vegan almond ricotta, chilli VG 445 kcal
Roasted whole Camembert, lingonberry compote, rosemary & garlic crostini V 627 kcal
Korean fried chicken, pickled cucumber, bean sprouts, sesame seeds 522 kcal

MAINS

Blackened Cajun spice salmon burrito, tomatillo salsa, slaw, guacamole, flour tortilla 832 kcal
Potato gnocchi, butternut squash, carrot, hazelnut & sage VG 834 kcal
Thai green curry, aubergine, peppers, baby corn, jasmine rice
(Chicken 792 kcal or Aubergine VG 416 kcal)

SIDES

(£5 each)

Roasted garlic mashed potato V 263 kcal
Chargrilled tenderstem broccoli, pil pil VG 272 kcal
Chips, Parmesan & truffle oil 779 kcal
Creamed spinach, garlic V 310 kcal

DESSERTS

Coconut panna cotta, passion fruit, coconut crumb VG 475 kcal
Warm Valrhona chocolate fondant, salted caramel ice cream V 396 kcal
Selection of ice cream & sorbet

Very vanilla ice cream V 43 kcal	Raspberry sorbet VG 41 kcal	Vegan chocolate ice cream VG 42 kcal
Mango sorbet VG 26 kcal	Strawberries & cream V 47 kcal	Lemon sorbet VG 30 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 - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.
15% discretionary service charge will be added to your bill. Prices include VAT.