



WARDOUR ST

RESTAURANT

3 COURSES AND A GLASS OF BUBBLES £40

Tuesday – Friday 12:00 - 15:00

Reservations up to 12 people

Available from 5th December

STARTERS

Roasted whole Camembert, cranberry sauce, potato & rosemary sourdough

Sweet potato & squash soup, pine nuts, potato & rosemary sourdough, balsamic reduction VG

Mackerel rillette, pickled cucumber, herb crostini

MAINS

Loch Duart salmon, potato, chilli, spring onion, sweetcorn & coconut purée

Roasted cauliflower potato gnocchi, lovage pesto, pine kernels VG 1061 kcal

Braised beef cheeks, roasted garlic mashed potato, horseradish, crispy shallots

SIDES

(£6 each)

Roasted garlic mashed potato V 481 kcal

Chips, Parmesan & truffle oil 781 kcal

Creamed spinach, garlic, nutmeg V 310 kcal

DESSERTS

Apple & raspberry crumble, raspberry sorbet VG

Sticky toffee pudding, toffee sauce, vanilla ice cream

Selection of ice cream & sorbet

Very vanilla ice cream V 49 kcal

Raspberry sorbet VG 53 kcal

Vegan chocolate ice cream VG 48 kcal

Mango sorbet VG 30 kcal

Strawberries & cream V 60 kcal

Lemon sorbet VG 35 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% service charge will be added to your bill. Prices include VAT.