



# WARDOUR<sup>ST</sup>

## LOUNGE

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

Monday - Friday 17:00 - 22:30

Saturday 18:00 - 20:00

Reservations up to 6 people

### STARTERS

Spicy sweet potato & squash soup, herb yoghurt, potato & rosemary croutons VG 361 kcal

Roasted Camembert, cranberry sauce, potato & rosemary sourdough V 523 kcal

Prawns pil pil, paprika, lemon, chilli, panko breadcrumbs 456 kcal

### MAINS

Salmon chowder, potato, chilli, spring onion, sweetcorn, coconut 688 kcal

Braised beef cheeks, roasted garlic mashed potato, horseradish, crispy shallots 607 kcal

Potato gnocchi, roasted cauliflower, lovage, toasted pine kernels VG 875 kcal

### SIDES

(£6 each)

Roasted garlic mashed potato V 421 kcal

Chips, Parmesan & truffle oil 781 kcal

Creamed spinach, garlic V 310 kcal

### DESSERTS

Apple & raspberry crumble, raspberry sorbet V 474 kcal

Sticky toffee pudding, toffee sauce, vanilla ice cream V 444 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 - 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.