

100 WARDOURST

GROUP MENU £55 PER PERSON

STARTERS

- Smoked salmon, prawn, salmon caviar, horseradish cream, baby salad, lime oil 359 kcal
Camembert, honey, confit garlic, cranberry sauce, potato & rosemary sourdough V 523 kcal
Curried cauliflower, apple, coconut soup, yoghurt, baby coriander VG 206 kcal
Beef tartare, thyme crostini 464 kcal

MAINS

- Josper grilled rib eye steak, peppercorn sauce, cress salad 773 kcal
Braised beef cheek, honey glazed carrot, garlic mash, crispy shallot, watercress 509 kcal
Salmon and prawn in a spicy coconut & snow pea broth, grilled garlic bread 784 kcal
Potato gnocchi, wild mushrooms, baby spinach, chestnut VG 476 kcal

SERVED WITH

- Truffle & Parmesan chips V 754 kcal
Tenderstem broccoli, confit shallots, pil pil oil VG 368 kcal

DESSERTS

- Sticky toffee pudding with vanilla cream V 444 kcal
Apple & blackberry crumble, apple gel, blackberry, vanilla ice cream VG 49 kcal
Salted caramel brownie, salted caramel ice cream, miso toffee sauce V 1269 kcal
Raspberry frangipane tart, compote, raspberry ripple ice cream V 368 kcal

Please note for parties of 20 or more we kindly ask you to choose the same 1 starter, 1 main course and 1 dessert for the whole party.

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.

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 - vegan / V - vegetarian / H - halal. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.