

While you wait

Wolfscastle Bread Selection **£4.50**

Marinated Gordal Olives **£5.50**

Sweet & Spiced Candied Nuts **£4.50**

Crispy Pork Belly Bites & Apple Puree **£5.50**

Beetroot & Goats Cheese Arancini **£5.50**

To Share

Garlic and Rosemary Studded Camembert, Red Onion Marmalade & Sour Dough **£18.50**

Charred Mediterranean Vegetables, Humous, Tzatziki, Tempura Courgette, Roasted Carrots, Pine Nuts, Olives, Vegan Cheese, Fig Chutney & Focaccia **£21.00 (VE)**

Big Plates

Lamb - Lamb Canon, Panned Braised Shoulder, Pea Puree, Spring Vegetables, Mini Fondant Potatoes, Madeira Jus **£28.00**

Salmon - Pan Fried Pave of Salmon, Crushed New Potatoes, Wye Valley Asparagus, Samphire and Chive Beurre Blanc **£22.00**

Fish & Chips - Beer Battered Haddock Tail, Crushed Peas, Triple Cooked Chips & Tartar Sauce **£19.00**

Monkfish - Pancetta Wrapped Monkfish Tail, Charred Leeks, Cauliflower Florets, Salty Fingers and Split Tartar **£25.00**

Risotto - Pea, Asparagus and Broad Bean Risotto, Poached Egg, Crispy Leeks, Salsa Verde **£19.00**

Pork - Pork Tenderloin, Spiralized Potato Wrapped Cheek, Butternut Squash and Mango **£23.00**

Chicken - Ras El Hanout Breast, Crispy Leg Lollipop, Spiced Couscous, Almonds and Mint **£23.00**

Gnocchi - Pan Fried Truffle Gnocchi Kale, Celeriac and Carrot and a Wild Mushroom Sauce **£19.00**

Sides

Tender Stem Broccoli **£4.50**

Truffle Fries **£4.50**

Triple Cooked Chips **£4.50**

Creamed Potatoes **£4.50**

Green Beans & Almonds **£4.50**

Chantenay Carrots **£4.50**

Onion Rings **£4.50**

Small Plates

Scallops - Pan Fried Orkney King Scallop, Pressed Chicken Terrine, Celeriac Remoulade, Pickled Walnut **£18.00**

Soup De Jour - House Bread & Butter **£8.50**

Lobster - Tarragon Poached Lobster and Prawn Risotto, Sea Vegetables, **£16.00**

Asparagus - Sauteed Wye Valley Asparagus, Poached Egg, Parmesan Crisp, Wild Mushrooms, Brioche, Hollandaise **£11.50**

Burrata - Heritage Tomato Salad, Pine Nuts, Garlic and Thyme Croutons, Pesto, Balsamic Glaze **£12.00**

Ox Cheek - Glazed Ox Cheek, Cannellini Bean and Chorizo Ragu, Salsa Verde and Parmesan **£12.00**

Tian - White and Brown Crab Meat, Avocado, Crème Fraiche, Cucumber Jelly and Grapefruit Salsa **£12.00**

From The Grill

Minute Steak - 4oz Minute Sirloin Steak, Frites & Roquette **£19.00**

Sirloin - 8oz Sirloin Steak, Grilled Cherry Vine Tomatoes, Sauteed Wild Mushrooms, Triple Cooked Chips & Roquette **£33.00**

Chateaubriand - to Share, Wild Mushrooms, Triple Cooked Chips, Cherry Vine Tomatoes, Béarnaise Sauce & Red Wine Jus **£68.00**

Add a Peppercorn, Bearnaise or Red Wine **£3.00**
Or 2 for **£5.00**

Burger - 6oz Wagyu and Brisket Beef Burger, Bacon Jam, Smoked Brisket, Onion Ring, Gem Lettuce & Truffle Fries **£18.00**

To Finish

Parfait - Peanut Butter Parfait, Oats, Caramelized Popcorn, Caramel Sauce **£10.00**

Tart - Bitter Chocolate Orange Tart, Dulce De Leche, Salted Caramel Ice Cream **£10.00**

Eton Tidy - Lemon Macaroon, Berry Compote, Honeycomb, Vanilla Cheesecake, Meringue and Passionfruit Sorbet **£9.50**

Sticky Toffee Pudding - Caramel Sauce and Banana Ice Cream **£8.50**

Rhubarb - Roasted Rhubarb, Marinated Strawberries, Mascarpone Mousse, Ginger Sponge, White Chocolate, Rhubarb Sorbet **£9.00**

Cheeseboard - A Selection of Local Cheeses, Crackers, Grapes & House Chutney **£12.00**

A Selection of Wolfscastle Ice Creams & Sorbets **£2.50 per scoop**

Selection of Sandwiches Served with Fries on White or Brown Bread - £13.00

(Available from 11am-5pm)

Club Sandwich

Chicken, Avocado, Bacon, Siracha Mayo, Fried Egg.

Smoked Salmon Sandwich

Smoked Salmon, Cream Cheese, Cucumber.

BLT Sandwich

Bacon, Tomato, Lettuce, Marie Rose Sauce.

Not all the ingredients used in our dishes are listed on the menu, therefore please ensure that you inform your server of any allergies or intolerances before placing your order. All our food is prepared at the time of ordering and to the highest possible standard. It is however, prepared in a kitchen where gluten, nuts and dairy are present. Whilst we endeavour to serve allergen requested meals, our kitchen contains all allergens, and we cannot guarantee that there is not a risk of cross contamination. For a complete allergen chart please ask a member of staff.