



THE WHARF HOUSE

Here at ^{The} Wharf House we strive to work alongside our local suppliers to ensure that we only get the highest of produce to create our seasonal dishes. Thank you for coming to dine with us and we hope you enjoy your meal...
Ryan, Maisy & David

Appetizers

The Wharf House Marinated Olives
Lemon, Herbs, Red Pepper, Wild Mushrooms
£4

Selection of Artisan Breads *
£2.50

Bread* & Olives Combined
£5

To Start

Blackcurrant Cured Salmon
The Wharf House own in-house Cured Seasonal Salmon
Textures of Blackcurrant, Tobikko 'Caviar', Horseradish Crème Fraiche
£9

Deconstructed Fig & Goats Cheese Tarte Tatin
Fig & Apple Chutney
£7.50

Potato Wrapped Langoustine
Sesame Tuile, Chilli & Garlic Sauce
£8.50

Carpaccio of Beef
Pickled Mushrooms, Blueberry, Crushed Nuts, Seasonal Cress
£9.50

Balsamic Glazed Pigeon Breast
Blackberry, Crispy Confit Leg, Parma Ham, Caramelised Apple
£8.00

Soup of the Day
Artisan Bread
£6

10% discretionary service charge will be added
For clarification on any Allergens please ask a member of staff
The kitchen contains both nuts and Gluten - Gluten-free toasts/bread available on request

To Follow

Pheasant Wellington

Roasted Garlic Mash, Pickled Chestnuts, Heritage Carrot, Rilette, Pheasant Jus
£24

Wild Mushroom, Leek & Truffle Risotto

Garlic Bread
£17

Pan Fried Breast of Duck

Victoria Plum Puree, Carrot, Swede, Amaretto Jus
£22

Pan Seared Sea Bass

Fennel Puree, Chorizo, Potato Rosti, Braised Fennel
£17.50

Fillet of Herefordshire Beef

Braised Onion, Sautéed Potatoes & Peppercorn Sauce
£25

Textures of Butternut Squash

Shallot & Gorgonzola
£16

Sides

£4 each

Skin on Wedges

Purple Sprouting Broccoli, Flaked Almonds

Seasonal Vegetables

Honey Glazed Carrots

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