



AA Rosette Award

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. This tasting menu shows off some of our most popular dishes from our full ala carte menu. Thank you for coming to dine with us and we hope you enjoy your meal...

Ryan, Maisy & David

6 Course Tasting Menu £55

The Wharf House Canapés

Tasting of soup

Blackcurrant Cured Salmon

Textures of Blackcurrant, Tobikko 'Caviar', Horseradish Crème Fraiche

Deconstructed Fig & Goats Cheese Tarte Tatin

Fig & Apple Chutney, Pink Peppercorn Dressing

Sorbet

Pheasant Wellington

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

“Hedgerow”

Caramelised Apple, Hazelnut Crumble, Blackberry Compote, Elderberry & Blackberry Sorbet, Vanilla Crème Patissiere

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