



Two AA Rosettes

# THE WHARF HOUSE

*Here at <sup>The</sup> 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*

## **Tasting Menu** 9 courses- £65

### **The Wharf House Canapés**

#### **Tasting of soup**

#### **Balsamic Glazed Pigeon Breast**

*Blackberry, Crispy Confit Leg, Parma Ham, Caramelised Apple*

#### **Blackcurrant Cured Salmon**

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

#### **Deconstructed Fig & Goats Cheese Tarte Tatin**

*Fig & Apple Chutney, Pink Peppercorn Dressing*

#### **Sorbet**

#### **Pan Seared Sea Bass**

*Fennel Puree, Chorizo, Potato Rosti, Braised Fennel*

#### **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*

#### **Local Pear & Chestnut**

*Chestnut Parfait, Poached Pear, Chestnut Meringue, Pear Syrup*

**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