



Starters

- Seasons Soup**, warm focaccia bread (gf*)(v)(vg*) **6**
- Crab Cake**, noodle salad, soy & ginger dressing (gf) **9**
- Ham Hock Terrine**, textures of peas, sourdough (gf*) **9**
- Goats Cheese Bon Bon**, beetroot carpaccio, rocket pesto (v)(n)(gf) **8**
- Mussels**, tomato & chorizo stew, crusty bread (gf*) **14**
- Lamb Kofta**, Greek salad, tzatziki (gf) **9**

Mains

- 6oz Bistro Rump**, root veg pativier, smoked bacon lardons, savoy cabbage, beef jus **26**
- Pork Belly**, whole grain mustard mashed potato, crispy black pudding, apple & parsnip puree, tenderstem broccoli, pork jus (gf) **24**
- Lamb Duo**, lamb rump, braised rolled lamb belly, Roscoff onions, carrot puree, kale, baby fondant potatoes, jus (gf) **24**
- Seabass**, crab & saffron risotto, parmesan crisp (gf) **24**
- Roasted Cod Loin**, saag aloo, onion bhaji pieces, coriander herb crumb (gf) **22**
- Bacon & Cheeseburger**, 6oz beef patty, streaky bacon, Emmental cheese, skin on fries, onion rings, house salad (gf*) **19**
- Chicken & Leek Pie**, seasonal greens, mash, gravy **18**
- Filo Tart**, pumpkin, feta & cranberry filling, roasted new potatoes, house salad (v) **18**

Grill (during Wednesdays and Thursdays supplement charges will apply)

We use only the finest grass-fed beef, mainly Aberdeen Angus from local, family run farms or Scotland (depending on the time of year)

6oz Fillet **34** 8oz Fillet **38** 10oz Sirloin **30** 10oz Rib Eye **32**

Served with a choice of fat chips, skin on fries, new potatoes or truffle and parmesan fries (supp 1.50) vine plum tomato, portobello mushroom, onion rings, watercress (gf)*

Sauces 4

Diane(gf)(v) Peppercorn(gf)(v) Yorkshire Blue Cheese(gf)(v)

(gf) gluten free (gf*) gluten free option (v) vegetarian (v*) vegetarian option (vg) vegan (vg*) vegan option (n) contains nuts (n*) may contain nuts.

Please note that we are not a nut free kitchen, but we do try our best to prevent any cross contamination

Please inform your server of any allergies/dietary requirements, as dishes may be altered to suit, or alternatives may be available

FINE DINING
WICKERSLEY

Sides 4

Fat Chips (v)

Skin on Fries (gf*)(v)

Roasted New Potatoes (gf)(v)(vg*)

Onion Rings (gf*)(v)

Mixed Seasonal Greens (gf)(v)(vg*)

House Salad (gf)(v)(vg)

Truffle and Parmesan Fries **5 50** (gf*)

Desserts 8.50

Tiramisu Cheesecake, Amaretto biscuit base, coffee cream cheese topping

Apple and Plum Crumble, vanilla ice cream, cinnamon crumble topping (v)

Vanilla Brulee, caramelised banana, banana chip brittle, shortbread biscuit (gf*)

Parkin, bonfire toffee popcorn, toffee apple, vanilla ice cream(v)

Chocolate Torte, rum soaked raisins, clotted cream (v)

Cheese Board 14.50

All our cheeses are chosen with expert knowledge and care for quality, flavour and diversity.

Brie

Smoked Applewood Cheddar

Wensleydale Cranberry Yorkshire

Blue

Crackers, Grandma's Chutney, Apple, Grapes, Celery (gf*)(v)

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