



GRAZING BOARDS

Charcuterie – selection of cured meats, confit chorizo, marinated mixed olives, sun-blushed tomato hummus, balsamic onions, feta stuffed red peppers & toasted focaccia (GFa) £16

Cheese – a selection of locally sourced cheese, marinated mixed olives, feta stuffed red peppers, tomato and chilli chutney & toasted focaccia (V GFa) £15.50

Fish – peppered mackerel mousse, smoked salmon, crispy whitebait, confit prawns, pickled cucumber & toasted focaccia (GFa) £16.50

Mixed platter – selection of local cheeses & cured meats, feta stuffed red peppers, sun-blushed tomato hummus, marinated mixed olives, balsamic onions, chilli jam & toasted focaccia (GFa) £15

Vegan – spiced whipped feta, parmesan polenta bites, sun-blushed tomato hummus, balsamic onions, chargrilled asparagus, marinated mixed olives & toasted focaccia (Ve GFa) £14

W&F Cheese fondue – Three-cheese fondue with a selection of cured meat, cornichons, warm new potatoes & warm bread (V) - £20 - for two to share

TARTINES

Sautéed garlic mushrooms, Parmesan & balsamic rocket (Ve GFa) £8

Smoked salmon, black pepper, dill cream cheese & pickled cucumber (GFa)

Brie & bacon with cranberry sauce (GFa) £8

Crispy halloumi & confit chorizo (GFa) £9

Sun-blushed tomato, pesto & vegan feta (Ve GFa) £8.50

All tartines and grazing boards are available with gluten free bread (GFa)

EXTRAS

Skin-on fries (Ve GF) - £3.25 (add cheese £1.50)

Truffle hand-cut chips (Ve GF) – £3.75

Dressed side salad (V) – £3.75

Garlic bread (V GFa) - £3.95

Beer battered onion rings (Ve GFa)- £3.50

Coleslaw (V) - £3.20



MAINS

8oz Steakburger topped with cheese, chilli jam, baby gem, tomato, coleslaw, skin-on fries & dressed leaves £15

Add bacon for £1.50

8oz sirloin steak served with garlic field mushroom, hand-cut chips, sun-blushed tomato, rocket salad (GF DF) £24

Add peppercorn sauce £2.50

Thai green chicken curry, coconut & lime braised rice, sauteed Thai vegetables (GF) £14.50

W&F battered fish, hand-cut chips, homemade tartare sauce, minted mushy peas (GF) £16

Crispy gnocchi, green pesto, parmesan, toasted pine nuts & rocket (VE, GF) £14

Pan seared seabass, crispy saffron potato cake, asparagus, chive butter sauce (GF) £16

Spiced 5 bean burger, tomato chilli jam, smashed avocado & skin-on fries £14 (Ve GFa)

DESSERTS

New York baked cheesecake, scorched clementine, orange gel & lemon sorbet (V) £6.50

Saffron & cardamon poached pear, whipped cream cheese & pistachio crumb (Ve GF) £6.50

Triple chocolate brownie, raspberry gel, chocolate snow & pistachio ice cream (V GF) £6.50

Sticky toffee pudding, salted caramel sauce, honeycomb & vanilla ice cream (V) £6.50

Trio of cheese, artisan crackers, tomato and chilli chutney served with frozen grapes (V) £8.50

Ice cream & sorbets (vanilla, chocolate, strawberry, pistachio, mango sorbet, raspberry sorbet, (three scoops) (V GF) £4.50

W&F chocolate fondue (for two) with marshmallows, selection of berries, waffle pieces and homemade honeycomb (V) £16

Please note that some items listed as Ve and V may have been cooked alongside meat or fish