



THE WHARF RESTAURANT & BAR

~ MENU ~

Selection of Artisan Breads, Olives, Chilli Aioli, Olive Oil Balsamic £4.00

~ TO START ~

Shrimp, Crayfish & Avocado Cocktail horseradish & black pepper dressing	8.00	Minestrone Soup Primavera white beans, parmesan, salsa verde	5.00	Cumbrian Ham, Watermelon, Feta Salad honey & grain mustard vinaigrette	8.00
Oak Smoked Salmon spring asparagus, poached hen egg, sauce hollandaise	9.50	Shetland Island Mussels "Marinière" white wine, cream, parsley	8.00	Seared Sea Scallops cauliflower purée, chorizo & orange	12.50
The Classic Caesar, Sour Dough Croutons simply plain add warm herb roasted chicken & pancetta	6.50 8.00	Warm Duck & Watercress Salad mooli, radish, ginger, orange, soy & sesame dressing	8.00	Mezze homous, guacamole, smoked aubergine, feta, olives, catalan bread	7.50

Should you wish to have any of the above as a main course, please ask.

~ GRILLS & WHARF SPECIALITIES ~

Our steaks are dry aged for a minimum of 28 days from Robson's of Hampton Hill & are served with Café de Paris butter, vine ripened tomatoes, chips or salad

Herb Roasted Rump of Lamb savoy cabbage, confit garlic, gremolata, gratin potatoes	17.00	Fillet 8oz	28.50	Grilled Fillet of Stone Bass crushed potatoes, olive oil, basil, Provençale dressing	18.00
Half a Shropshire Roast Chicken chips, house salad	15.00	Sirloin 10oz	23.00	Fresh from Billingsgate today's market fish, new potatoes, house salad	market price
The Wharf Cheeseburger chips, smoked bacon, pickles, onion, tomato relish	13.50	Rib Eye 10oz	21.50	Half or Whole Grilled Colchester Lobster chips, salad, sauce béarnaise	22.50/36.50
		Bavette 8oz	15.50		
		~ Sauces add £1.75 ~ Béarnaise, Peppercorn, Woodland Mushroom			

We are committed to the use of seasonal fish & seafood from sustainable sources.

~ MAINS ~

Black Linguine, Brixham Crab, Tiger Prawns tomatoes, chilli	19.50
London Pride Battered Cod chips, minted mushy peas, lemon, tartare sauce	13.50
Moroccan Spiced Breast of Chicken tagine of vegetables, tabbouleh, yoghurt & mint raita	14.50
Roasted Mediterranean Vegetable Lasagne burrata, basil pesto	11.50
Yellow Pumpkin & Goats Cheese Tortellini cannellini beans, tomatoes, basil	12.50
Steak, Kidney & Ale Pie leeks, red onions, mashed potatoes	12.50
Roasted Haunch of Venison forest mushrooms & truffles, sweet potato & poppy seed gratin	21.00

~ SIDES ~

House Salad, Vinaigrette	2.75
Rocket & Parmesan, Balsamic Dressing	3.50
Cauliflower Cheese	3.50
Honey Roasted Carrots	2.75
Green Beans	3.50
New Potatoes with Horseradish	3.00
Chips	2.75

~ DESSERTS £6.50 ~

Passion Fruit & Meringue Parfait Glace
rumtopf marinated berries

Sticky Toffee Pudding
toffee sauce, Cornish clotted cream

Jude's Ice Creams & Fruit Sorbets

Cheese Plate
Tunworth Soft, Driftwood Goat,
Colston Bassett blue,
quince jelly
8.00

(Grahams Port £8.00 glass / Half Bottle £26.00)

Warm Bread & Butter Pudding, Toffee Sauce

Bitter Chocolate Tart, Salted Caramel Ice Cream

Mango & Kaffir Lime Leaf Crème Brûlée

The Wharf Tasting Plate (for 2) £11.00

Children's menu always available. Some of our dishes are suitable for children & discerning younger diners in half portions. Please ask your waiter.

12.5% discretionary service charge will be added to your bill. VAT @ 20% is included. VAT Reg no: GB 112 5733 44

All dishes may contain traces of nuts. Some of our dishes contain one of the fourteen key allergens.

Planning restriction – customers are requested to vacate the premises by 11.30pm

07/04/16