



Kir Royale	11.50
Selection of artisan breads, butter, Salamanca olives	5.95
Fat Phoenician Plate (hommous, babaganoush, falafel, grilled flatbread) (V)	12.00 / 18.00

Pea and Mint soup, crème fraiche, sourdough toast
Chicken liver and foie gras parfait, brioche, Sauternes gelee
Classic Caesar salad / Caesar salad with chicken & bacon
(vegan Caesar dressing available)
Prawn & crayfish cocktail, Bloody Mary sauce Marie Rose

Ages Sirloin of Roast Beef, Yorkshire pudding, roast potatoes, herb & horseradish jus
Roasted cod, aged sherry, tomatoes, chorizo, steamed new potatoes
Roast Spring Chicken, Yorkshire pudding, roast potatoes, apricot,
shallot & herb stuffing, bread sauce
The Wharf Cheeseburger, smoked bacon, pickles, fries
Vegan protein packed Buddha bowl, green chilli oil & creamy cashew dressing (V)

All roasts served with Chantennay carrots & Hispi cabbage

Sides	4.50 each
Baby gem & chive salad with house vinaigrette / cauliflower cheese minted petit pois & steamed leeks / buttered new potatoes	

Desserts

Wharf Tiramisu *(add Amaretto £3.00)*
Apple, apricot & gooseberry crumble, Madagascan vanilla custard
Chocolate Opera; Genoise, almond, meringue, bitter chocolate
Affogato espresso, vanilla ice cream *(add Amaretto £3.00)*
Selection of ice creams & fruit sorbet
Selection of cheese, house chutney, biscuits
(please see our wine list for selection of port available)

Two courses, 26.50

Three courses, 29.50