

Wycliffe Hotel & Restaurant

Starters

Soup Of The Day <i>Chef's homemade soup</i>	£6
Beef Carpaccio <i>28 day dry cured beef fillet complimented with fresh rocket & parmesan shavings</i>	£8
Smoked Salmon <i>Long cut of Scottish smoked salmon with brown bread and butter & Italian pantelleria capers</i>	£7
Seared Scallops <i>Served in shells on a bed of aromatic lemon butter topped with a grilled herb crust</i>	£12
Parfait <i>Chicken liver parfait topped with truffle butter served with Cumberland sauce and toasted brioche</i>	£8
Melon <i>Fan of honeydew melon with a red wine poached pear & Parma ham</i>	£7
Goat's Cheese <i>French Goat's Cheese wrapped in a filo pastry basket with roasted beetroot & walnuts</i>	£7
Fishcake <i>Scottish smoked haddock & fresh salmon fishcake served with English watercress & a homemade sweet chilli & cider jam</i>	£8

Mains

Duck Breast <i>Pan roasted Barbrey duck breast (slightly sweeter than wild Mallard) served on a bed of braised red cabbage and a side of port sauce</i>	£16
Venison <i>A real luxury! A Medallion of English venison served with Grand Venure (huntsman's sauce); beef stock, orange, green peppercorns & fresh cream</i>	£28
Chicken Coq Au Vin <i>Pan fried Fillet of British Chicken breast accompanied by a red wine, mushroom, baby onion & bacon sauce</i>	£15
Fish Of The Day <i>Please ask our waiting staff</i>	£17
Hake <i>Pan fried fillet of hake with a herb crust on a bed of spinach surrounded by cherry tomatoes and drizzled with Planeta Olive Oil</i>	£17
Lamb Shank <i>4 hour slow roast British lamb shank served with a red wine reduction</i>	£16
Spinach & Ricotta Ravioli <i>Served with a tomato & basil sauce</i>	£14

Noisettes of English Lamb <i>Prime cut of lamb served with a Cheshire potato cake, charred spring onions and a red wine reduction</i>	£20
10oz British Sirloin <i>Cooked to your liking with fresh cream, brandy & green peppercorns</i>	£21
8oz Medallion British Fillet <i>A Wycliffe favourite. Prime British Fillet Steak with onions, brandy & fresh cream</i>	£22
10oz British Sirloin <i>Pan fried, served with a Café de Paris (aromatic herb) butter sauce</i>	£21

Main courses are complimented with a side of vegetables & potatoes of the day

Flambé (Tableside)

A longstanding tradition of the Tavini family. We have cooked dishes tableside since the Wycliffe opened in 1980. Some things just don't need to be changed!

Chateaubriand (for two) <i>Prime fillet steak cooked tableside and flamed tableside. Garnished with fresh asparagus, spinach, grilled tomatoes & mushrooms</i>	£50
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Try with a bottle of 2014 Cabernet Sauvignon, Ok Kalant, South Africa £20

Porterhouse (for two) <i>Feeling hungry? Prime double British fillet sirloin steak oven sealed, flamed at the table and garnished with grilled tomatoes & mushrooms</i>	£40
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Try with a bottle of 2015 Merlot, De Gras, Chile £20

Steak Diane <i>A classic dish which has been on our menu since the very beginning! Prime British sirloin thinly beaten, flamed at the table, accompanied by a rich mushroom, onion and cream sauce with a dash of Worcestershire sauce & red wine</i>	£25
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Try with a bottle of 2015 Malbec, Cuma Organic, Argentina £20

Scaloppine di Vitello all "Umberto" <i>Veal Umberto. Our founder's recipe. Scallops of British veal flamed tableside and served with a white wine, fresh cream, garlic & lemon sauce</i>	£25
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Try with a bottle of 2015 Brusco dei Barbi, Fattoria dei Barbi £24

Sides

Tomato, Red Onion & Rocket Salad	£4
Home Cut Chips	£3
Sauteed Spinach	£3

To see our allergen information pack please ask a member of the waiting team