

The Wycliffe | Midweek Group Menu £24

Starters

Soup of the day

Melon with summer fruits and mint syrup (GF) (Vegan)

Farmhouse pate, Cumberland sauce, toasted soda bread

Garlic mushrooms, served on date & walnut toast with a white bean & olive oil crush (Vegan)

Home cured salmon, sweet pickled cucumber, soda bread & cucumber sorbet

Mains

Chicken breast, sage & onion tart, Madeira gravy & dauphinoise potato

Sea bass drizzled with basil oil & new potatoes (GF)

4-hour slow roast British lamb shank served with red wine gravy & dauphinoise potato (GF)

Escalope of pork fillet, bread crumbed, served with peach and chipotle salsa & dauphinoise potato

Aubergine filo pastry tart accompanied by new potatoes (Vegan)

All mains are served with a side of vegetables of the day

Sweets

Dark chocolate & black cherry tiramisu (V)

Chocolate orange brownie with Rocher ice-cream (V)

Polenta Cake, mascarpone mousse, honey, blackcurrant sorbet (GF) (V)

Apricot brandy cheesecake, poached peach & apricot compote (V)

Apple crumble with Vanilla ice cream or mixed berry sorbet (vegan when choosing sorbet)

Crème brûlée, raspberry curd and dehydrated meringue (V)

Cheeseboard: shepherds purse Yorkshire blue, Cornish brie and Taw Valley extra mature cheddar (V)

3 scoops of ice cream: strawberry, vanilla, Rocher (V)

For After

Tea or coffee

GF=GLUTEN FREE V=VEGETARIAN

Please advise a member of the waiting team if you have any allergies.

For tables of 10 or more, a 10% discretionary service charge is added to the bill.