
THE WYCLIFFE | GROUP MENU 10+ | SERVED MONDAY - SATURDAY

ITALIAN FOCACCIA £3

Homemade focaccia with sea salt, olive oil and rosemary

STARTERS £6

Soup of the day, rosemary scone (V)

Farmhouse pate, cumberland sauce, toasted brioche

Prawn cocktail, marie rose sauce, lettuce, paprika, lemon

Smashed avocado on sourdough, chopped tomatoes, lemon juice & chili (VEGAN)

Calamari fritti, aioli, lemon

MAINS £15

Roasted British lamb shank, chef's seasoning, slow cooked for 4 hours and served with red wine reduction

Chicken Breast, French style peas, pancetta, white wine & cream

Butternut & spinach wellington, kale pesto, tomato sauce, cherry tomatoes & new potatoes (VEGAN)

Scaloppa alla Milanese, veal escalope in breadcrumbs, pan fried in olive oil

Pan fried fillet of salmon, cooked in butter and lemon juice and topped with sauteed leeks

8oz British Sirloin, vine cherry tomatoes, mushrooms, chips & peppercorn sauce (£5 supplement)

ALL MAIN ITEMS ARE SERVED WITH A SIDE OF NEW POTATOES WITH SPRING ONIONS, GREEN BEANS, PURPLE SPROUTING BROCCOLI AND SAUTEED SWEET PEPPERS

DESSERTS £6

Peach and blueberry cobbler with passion fruit sorbet (VEGAN)

Chocolate profiteroles with creme patissiere and fresh strawberries

Baked raspberry cheesecake with raspberry coulis and a sprig of thyme

Grilled peach pavlova with mascarpone cream and fresh mint (GF)

Lemon drizzle cake with lemon curd and meringue kisses

Trio of cheese: yorkshire blue, cornish brie, taw valley extra mature cheddar, biscuits, red onion & apple chutney

Three scoops of ice cream: choice of strawberry, vanilla & chocolate (GF)

TEA & COFFEE EXTRA

If you have any queries regarding food allergens please discuss with a member of our team.
(GF = Gluten Free) | (V = Vegetarian)