
THE WYCLIFFE | EARLY EVENING MENU | AVAILABLE 5:00 - 6:00

2 COURSES £20 | 3 COURSES £25

APERITIF

Bombardino: Advocaat & Courvoisier VS. wamed & topped with whipped cream & cinnamon £8

After Eight: Baileys, Creme de Menthe, Creme de Cacao £8

Aperol Spritz: Aperol, Prosecco & soda £9

Baileys Espresso Martini: Espresso, coffee liqueur & Baileys £8.5

STARTERS

Tuscan white bean & bacon soup with focaccia

Farmhouse pâté, Cumberland sauce, toasted brioche

Smoked salmon on malted sourdough with guacamole & lime

Sicilian caponata: Sweet & sour aubergine, pine nuts, onions, celery & olives with focaccia

MAINS

Roast butternut, rosemary & pine nut risotto (VEGAN)

Farfalle con salmone: Farfalle with fresh salmon, cream, white wine & dill

Cannelloni: meat filled cannelloni topped with bechamel, tomato & parmesan cheese

Bucatini all'amatriciana: Bucatini with bacon, parmesan shavings, tomato sauce & basil

DESSERTS

Traditional tiramisu

Sticky toffee pudding with salted caramel & custard

Chocolate & almond brownie, black cherry compote (VEGAN)

Affogato: Crushed Lotus Biscoff with vanilla ice cream served with espresso & Sicilian cannolo

If you suffer from a food allergy or intolerance, please let the manager know. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

An optional service charge of 10% will be added to tables of 6 or more.