

Wetherby's Menu

Starters

Twice Baked Smoked Haddock with a Soufflé Tomato Salsa 5.50

Chicken Liver Parfait with Pickled Girolles and Brioche 5.50

Seared Scallops Chorizo Salad dressed with Chorizo Oil 7.25

Wild Mushroom Risotto finished with Shaved Pecorino 5.95

Marinated and Seared Loin of Tuna
Rocket and Parmesan Salad dressed with Basil Oil 6.50

Goat Cheese and Red Pepper Tart
With reduced Balsamic 5.25

Tomato and Basil Soup
served with an Olive and Tomato bruschetta 5.00

Main courses

Pan Fried Fillet of Sea Bass with wilted Greens
Asparagus and a Mussel Broth served with Crab Tortellini 18.50

Fillet of Beef with Horseradish Roesti and Wild Mushrooms
Served with a Foie Gras Madeira Jus 22.50

Baked Fillet of Cod with a Sesame Crust on Parsley Mash
Mixed Bean Stew served with a Herb and Lemon Butter 18.50

Herb Crusted Rack of Lamb
Savoy Cabbage, Fondant Potato and a Rosemary Jus 21.00

Braised Belly of Pork
Served with Spiced Lentils and a Foie Gras Velouté 15.00

Ratatouille Tart with Roast Tomatoes
Grilled Baby Aubergines and Red Pepper Coulis 14.50

Desserts

Espresso Crème Brûlée
Served with Roast Banana and Cappuccino Ice Cream 6.25

Sticky Toffee Pudding
With Toffee Sauce and Vanilla Ice Cream 5.50

Glazed Lemon Tart
Served with Cornish Clotted Cream 5.50

Granny Smith Pannacotta
Served with an Apple Compote 6.00

Dark Chocolate and Orange Delice with Iced Berries 6.25

Chefs Selection of Fine Cheese 7.50

Coffees & Teas

Single Espresso 3.00
Double Espresso 3.50
Regular Coffee 3.00
Cappuccino 3.50
Selection of Teas & Infusions 3.00

Liqueurs & Cognac

served in 50ml measures

Cognac Remy Martin VSOP 8.00
Hennessy VS or Courvoisier VS 7.00
Amaretto 6.00
Bailey's Irish Cream 6.00
Grand Marnier 6.00
Cointreau 6.00
Drambuie 6.00

All prices are inclusive of VAT. If you have any questions concerning our ingredients used in any of our dishes, please do not hesitate to ask our restaurant staff