



WARDOUR ST
RESTAURANT

GALENTINE'S DINNER 3 COURSES £30

STARTERS

Camembert, honey, confit garlic, cranberry sauce, potato & rosemary sourdough V 523 kcal

Curried cauliflower, apple, coconut soup, yoghurt, baby coriander VG 206 kcal

Korean fried chicken, pickled cucumber, bean sprouts, sesame seeds H 947 kcal

MAINS

Salmon and prawn in a spicy coconut & snow pea broth, grilled garlic bread 784 kcal

Josper grilled spatchcock chicken, confit peppers, olives, citrus dressing H 1217 kcal

Potato gnocchi, wild mushrooms, baby spinach, chestnut VG 476 kcal

SIDES

(£6 each)

Roasted garlic mashed potato V 421 kcal

Truffle & Parmesan chips V 754 kcal

Rocket salad, Parmesan & balsamic V 208 kcal

DESSERTS

Sticky toffee pudding with vanilla cream V 444 kcal

Apple & blackberry crumble, apple gel, blackberry, vanilla ice cream VG 749 kcal

Selection of ice cream & sorbet

Very vanilla ice cream V 49 kcal Raspberry sorbet VG 31 kcal Lemon sorbet VG 39 kcal

Vegan chocolate ice cream VG 48 kcal Mango sorbet VG 30 kcal Raspberry ripple ice cream V 59 kcal

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.