



# WARDOUR ST

RESTAURANT

2 COURSES £30 / 3 COURSES £35

Tuesday & Wednesday 18:00 - 19:00  
Reservations up to 6 people

## 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 818 kcal  
Josper grilled spatchcock chicken, confit peppers, olives, citrus dressing H 1217 kcal  
Potato gnocchi, wild mushrooms, baby spinach, chestnut VG 534 kcal

## SIDES

(£6 each)

- Roasted garlic mashed potato V 421 kcal  
Truffle & Parmesan chips V 754 kcal  
Tenderstem broccoli, confit shallots, pil pil oil VG 368 kcal

## DESSERTS

- Sticky toffee pudding, vanilla ice cream V 368 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.