

This menu is available from Thursday 21st September until Wednesday 24th January 2018

Starters

Leek, Spinach & Potato Soup VG	£5.50
Pan-fried Pigeon Breast with Truffle Mash, Garlic Croutons & Red Wine Sauce	£8.50
Twice Baked Cheese Soufflé VG with Brie & Herbs	£8.25
Chicken Liver, Pancetta & Port Pate with Fruit Chutney & Toasted Brioche	£7.25
Seared Scallops G with Chorizo, Marinated New Potatoes, Tomato & Dill Dressing	£9.95
Smoked Salmon & Crab Mousse with Watercress, Lemon, Caviar & Blinis	£8.25

Mains

Navarin of Venison G with Herb Potato Dumplings & Mangetout	£13.95
Herb Crusted Cod G with Saffron, Leek & Herb Risotto	£13.95
Rack of Lamb G with Dauphinoise Potato, Green Beans, Shallots, Garlic & Port Sauce	£25.00
Roasted Root Vegetable, Ricotta & Walnut Filo Parcel V with Spinach Velouté	£12.50
Braised Blade of Beef G with Butter Mash, Carrots, Chestnut Mushroom, Onion & Smoked Bacon Sauce	£16.50
Lobster Thermidor G with Hand-cut Chips & Melange of Vegetables Half/Full £ Market Price - please ask	

Steaks - Please see Blackboard

Side Dishes

A bowl, plenty for two	£2.25
French Fries	Selection of Vegetables
Butter Mash	Tomato & Balsamic Mixed Leaf Salad

Looking for Sandwiches?

Our Sandwich Menu can be found on the blackboard near the downstairs bar and is available from 11:00 am – 6:00pm

Children's Menu

£5.95

Breaded Chicken	French Fries	Beans
Plaice Goujons	with or Mash	or Vegetables
Lincolnshire Sausages	and	

Many of our dishes from the Main Menu & Specials can be made into smaller portions to accommodate smaller people, please speak to a member of staff.

Allergens

Some of our dishes contain nuts and flour. We care for your well-being and guests with food allergies or specific dietary requirements are asked to discuss their needs with our Chef who will be happy to advise on ingredients and assist as necessary.



Puddings

Triple Chocolate Brownie with Honeycomb Ice Cream V	£5.50
Crêpe Suzette with Grand Marnier Sauce & Vanilla Ice Cream V	£5.50
Sticky Toffee Pudding with Butterscotch Sauce & Banana Ice Cream V	£5.50
Raspberry & Mascarpone Crème Brûlée with Shortbread VG	£5.50
Affogato One Scoop of Vanilla Ice Cream with a Shot of Espresso	£4.50 VG
Assiette of Ice Creams & Sorbets	£3.50 VG

Cheeses

English and European Cheeses with Biscuits, Celery, Grapes & Chutney
£9.00 V

Pudding Wines

Les Murets, D'esprades, Grand Cru, £6.00 Banyuls, France RED (125ml glass)
Château Laffite-Teston, Rêve d'Automne, £6.20 Pacherenc du Vic Bilh, France (125ml glass)

Ports

Served as a 50ml measure

Ruby	£4.00
Late Bottle Vintage	£5.25
Ten Year Tawny	£5.75
Vintage	£6.75

Coffee & Tea

Liqueur Coffee £6.50 (Please specify which liqueur you would like)
Espresso £2.50
Double Espresso £2.50
Macchiato £2.50
Americano £2.50
Cappuccino £2.50
Latte £2.50
Flat White £2.50
Hot Chocolate £2.50
Filter Coffee
Cup £1.55
Mug £2.00
Re-fillable £2.50
Pot of Tea £2.50 English Breakfast, Green, Chamomile, Peppermint, Earl Grey
Fudge and Mints £1.00



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