

# Wig & Mitre<sup>®</sup>™

## MAIN MENU

This menu is available from Thursday 20th September 2018 until Wednesday 23rd January 2019

### Starters

**Roast Plum Tomato, Red Pepper & Smoked Paprika Soup with Herb Oil 5.50 G Vegan**

#1 Pinot Grigio, Bella Modella, La Farfella, Italy

**Twice Baked Cheese Soufflé with Goats Cheese & Spinach 8.25 G V**

#2 Sauvignon Blanc, Terre Del Rey, Central Valley, Chile

**Thai Spiced Tuna Fishcakes with Lime, Sweet Chilli & Coriander Sauce 7.95 G**

#10 Sauvignon Blanc, Snapper Rock, Marlborough, New Zealand

**Chicken Liver Parfait with Fruit Chutney & Toasted Rye Bread 7.50**

#13 Chablis, Domaine Natalie & Giles Fèvre, France

**Seared Scallops with Panko Breaded Beef Brisket, Smoked Oil & Pickled Carrots 10.50**

#14 Sauvignon Blanc, Ghost Corner, Barrel Aged, Stellenbosch, South Africa

**Grilled Garlic & Parsley Polenta with Sautéed Wild Mushrooms & Walnut Pesto Vegan**

(Starter Size 7.50 / Main Size 12.50)

#12 Chenin Blanc, Raats Original, South Africa

### Mains

**Sweet Potato & Red Lentil Dhal with Spring Onion & Coriander Rice & Onion Bhaji 12.50 G Vegan**

#41 Merlot, Terre Del Rey, Central Valley, Chile

**Roast Duck Breast with Dauphinoise Potatoes, Braised Red Cabbage & Plum Sauce 18.50 G**

#47 Rioja Crianza, Bodegas De Alto, Azagra, Spain

**Slow Cooked Lamb Shank with Crushed Root Vegetables, Red Currant & Mint Sauce 17.50 G**

#49 Barbera d'Asti, la Villa, Italy

**Grilled Seabass with Bubble & Squeak, Pickled Carrots & Juniper Butter Sauce 15.50 G**

#50 Pinot Noir, Snapper Rock, Marlborough, New Zealand

**Confit Pork Belly with Black Pudding, Butter Mash & Creamed Leeks 13.95**

#45 Shiraz, A Growers Touch, Australia

**Baked Mackerel with Chorizo, Chickpea, Chilli & Tomato Stew & Salsa Verde 13.95 G**

#42 Cabernet Sauvignon, Terre Del Rey, Central Valley, Chile

**Side Dishes: French Fries 2.50, Dauphinoise 2.50, Buttered Vegetables 2.50, Tomato & Balsamic Salad 2.50, Parmesan Fries 3.00**

### Puddings

**Warm Double Chocolate & Fudge Sponge with Salt Caramel Ice Cream 5.50 V**

#35 Les Murets, D'esprades, Grand Cru, Banyuls, France RED

**Bramley Apple, Cinnamon & Sultana Strudel with Vanilla Custard 5.50 V (Vegan Custard Available)**

**Caramel & Pecan Crème Brûlée with Amaretti Biscuits 5.50 V**

#36 Château Laffite-Teston, Rêve d'Automne, Pacherenc du Vic Bilh, France

**St Clements Posset with Cointreau Marinated Orange & Shortbread 5.50 G V**

### Cheeses

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

#53 Shiraz, Hartenberg Estate, Stellenbosch, South Africa

**V suitable for Vegetarians G Gluten-free**

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.