

# Wig & Mitre<sup>®</sup>™

## MAIN MENU

This menu is available from Thursday 23<sup>rd</sup> May 2019 until Wednesday 25<sup>th</sup> September 2019

### Starters

**Carrot & Coriander Soup 5.50 G VE**

#40 'Cuvee Wig & Mitre' VDP de L'Herault Rouge

**Sauté Squid with Peppers, Red Onion & Basil with Chorizo Mayonnaise 7.25 G**

#7 Côtes du Rhône Villages, Petit Belane, France

**Ham Hock, Black Pudding & Mustard Terrine with Apple & Ale Chutney 7.50**

#12 Chennin Blanc, Raats Original, South Africa

**Smoked Chicken & Avocado Salad with Parmesan Croutons, Honey & Mustard Dressing 7.95**

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

**Grilled Halloumi with Beetroot, Lime & Toasted Hazelnut Salad 7.50 G V**

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

**Panko Breaded Salmon & Dill Fishcake with Roast Garlic & Saffron Aioli 7.50**

#9 Soave, Ilatium Morini, Italy

**Twice Baked Cheese Soufflé with Spinach & Mature Cheddar 8.50 G V**

#3 Chardonnay, Terre del Rey, Central Valley, Chile

### Mains

**Roast Rump of Lamb with Fondant Potato, Minted Peas, Lamb Shoulder Croquette & Jus 19.50**

#45 Shiraz, Growers Touch, Australia

**Grilled Seabass with Crab & Chilli Spring Roll, Coriander Cous Cous & Sweetcorn Sauce 17.50**

#44 Lalinda Malbec Mendoza, Argentina

**Chestnut Mushroom & Red Pepper Stroganoff with Braised Wild Rice & Dill Gherkins 12.50 G VE**

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

**Slow Roasted Pork Belly with Lyonnaise Potatoes, Green Beans & Caramelised**

**Apple Cider Sauce 15.50 G**

#44 Lalinda Malbec Mendoza, Argentina

**Roast Guinea Fowl Breast with Tarragon & Stilton Mash, Tenderstem Broccoli & Jus 17.50 G**

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

**Smoked Haddock & Parsley Risotto with Leeks, Spinach & Crispy Hens Egg 14.50**

#Rioja Crianza, Bodegas de Alto, Azagra, Spain

**Side Dishes: French Fries 2.50, Green Beans 2.50, Buttered Vegetables 2.50, Stilton Mash 2.50**

**Parmesan Fries 3.00**

### Puddings

**Poached Pear with Star Anise, Candied Pecans & Raspberry Sorbet 5.50 G VE**

#36 Chateau Laffite-Teston, Rêve d'Automne Pacherenc de Vic Bilh, France

**Warm Pineapple Upside Down Cake with Vanilla Ice Cream 5.50 V**

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

**Tonka Bean Crème Pot with Honey, Oat & Almond Granola & Triple Chocolate Cookie 5.50 V**

**Dark Chocolate Delice with Vanilla Mascarpone & Crushed Amaretti Biscuits 5.50 V**

### Cheeses

**English and European Cheeses with Biscuits, Grapes, Walnuts & Wig & Mitre Chutney £9.00**

#53 Shiraz, Hartenberg Estate, Stellenbosch, South Africa

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

### 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.