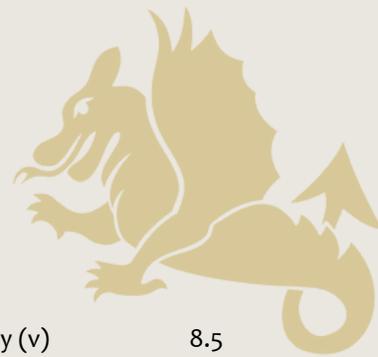


# WYVERN RESTAURANT

By Chef Sonakshi



## To Begin

(Evenings only)

|   |   |   |
|---|---|---|
| Kalamata Olives (vg) 6.5<br>Infused with citrus and rosemary                  | Artisan Breads (v) 6.75<br>Served with lemon and chilli basil butter, aged balsamic                                 | Soup of The Day (v) 8.5<br>Chef's choice please enquire   |
| 'Prawn Toast' Scotch Egg 10.0<br>With avocado mayonnaise and Thai citrus slaw | Charred Mini Bell Pepper (v) 9.5<br>With mushroom stuffing, creamy goats' cheese, chimichurri sauce and pomegranate | Chilli and Garlic Caramel Pork Belly 9.5<br>With crispy crackling, shaved fennel, pickled apples and wild coriander |

## The Main Event

(Evenings only)

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| Panko Braised Fireblade of Beef 21.5<br>Carrot puree, salt and pepper layered potatoes, spring onion, roasted root vegetables and firecracker sauce  | Harrisa Glazed Duck Breast 19.5<br>Beetroot variations, wholegrain freekeh, caramelised shallots, roasted carrots and red wine jus   | Spiced Paneer Parcel (v) 16.5<br>Marinated paneer cheese wrapped in buttery filo pastry, with sautéed green vegetables, red pepper and coconut curry and crispy spring onion slaw |
| Honey and Garlic Baked Salmon Fillet 19.5<br>With avocado and turmeric cous cous, caramelised pineapples, roasted romano pepper and lime salsa verde | Sirloin Steak 29.0<br>With triple cooked chips, grilled vine tomatoes, roasted flat mushroom, dressed watercress and Szechwan peppercorn sauce (Add Peppercorn Sauce   3.5, Add Onion Rings   3.5) |   |

## On The Side

(Evenings only)

Seasonal Greens (Chef's choice please enquire) 3.5 . Hand Cut Chips with Maldon Salt 3.5 . Flash Fried Goats Cheese with Sweet Chilli 5.5 . Wyvern Seasonal Garden Salad 3.5 . Peppercorn Sauce | Chimichurri 3.5 . Creamed Potato 3.5 .

## To Finish

(Evenings only)

|  |  |  |
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| Raspberry and Mango Cheesecake 9.5<br>With mango jelly, passion fruit, strawberry and lime                             | Salted Caramel and White Chocolate Dessert 9.5<br>White chocolate cheesecake, with carrot cake, salted caramel and toasted hazelnuts | Chef Constantine's Pistachio and Rosewater Sponge 10.5<br>With chantilly cream, cherry compote and vanilla ice cream |
| Baked Chocolate Brownie 9.5<br>With raspberry variations, hot butterscotch, pomegranate and raspberry ripple ice cream | Cheese and Biscuits 10.5<br>Served with red grapes, plum chutney and biscuits  | Ice Cream or Sorbet 4.0<br>Two scoops of a selection of ice creams and sorbets                                       |

## Hot Beverages

Breakfast and Fruit Teas, Coffees, Liquor Coffees and Hot Chocolate available



## Proper Pub Grub

|  |  |   |
|--|--|---|
| <b>Sausage and Mash</b> 13.75<br>Served with garden peas and onion gravy                                 | <b>Chicken Caesar Salad</b> 15.5<br>With baby gem, shaved parmesan and anchovies (without chicken   9.9) | <b>Chicken Burger</b> 16.5<br>Served with cheese, bacon, onions in a brioche bun, hand cut chips and slaw (Add stilton   1.5, Add avocado   3.0, Add onion rings   3.0) |
| <b>Superfood Salad (v)(vg)</b> 14.9<br>Spinach, watercress, orange, avocado, pomegranate and blueberries | <b>Beer Battered Haddock</b> 15.5<br>Served with hand cut chips, garden peas and homemade tartar sauce   | <b>Beef Burger</b> 16.5<br>Served with cheese, bacon, onions in a brioche bun, hand cut chips and slaw (Add stilton   1.5, Add avocado   3.0, Add onion rings   3.0)    |

## Sandwiches

(12-3 weekdays | 12-6 weekends)

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| <b>Fish Finger Sandwich</b> 10.5<br>Beer battered goujons of haddock in brioche bun with baby gem and tartare sauce<br>Served with salad, slaw and chips   | <b>Classic Croque Monsieur</b> 10.5<br>Choose from white or malted bread<br>Served with salad, slaw and chips   | <b>Bacon and Brie Baguette</b> 10.5<br>Choose between white or brown sourdough baguettes, grilled bacon, brie and cranberry<br>Served with salad, slaw and chips |
| <b>Chicken Caesar Ciabatta</b> 10.5<br>Grilled chicken breast with Caesar dressed leaves and parmesan cheese<br>Served with salad, slaw and chips          | <b>Steak and Stilton Bap</b> 15.5<br>Minute ribeye steak with stilton and caramelised onions<br>Served with salad, slaw and chips   | <b>Caprese Ciabatta (v)</b> 10.5<br>Plum tomato and slices of mozzarella finished with basil oil and balsamic vinegar<br>Served with salad, slaw and chips       |
| <b>Ploughman's Lunch (v)</b> 12.5<br>Cheddar, brie and stilton cheese served with warm sourdough, salad, pickles, chutney and apple (Add sliced ham   1.0) | <b>Classic Sandwiches</b> 7.5<br>Served with white or malted bloomer bread, coleslaw and crisps (cheese and pickle (v) 7.5   tuna, red onion and mayonnaise 7.5   cream cheese and cucumber (v) 7.5   smoked salmon and lemon 9.95   Ham Salad 8.5)<br>Upgrade to chips   1.5 |  |

## Sunday Roasts

(12-6 Sundays)

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| <b>Roast Sirloin of Beef</b> 18.5<br>Served with crispy roasted potatoes, seasonal vegetables, a homemade Yorkshire pudding and plenty of gravy | <b>Roast Rump of Lamb</b> 18.5<br>Served with crispy roasted potatoes, seasonal vegetables, a homemade Yorkshire pudding and plenty of gravy | <b>Roast Chicken</b> 18.5<br>Served with crispy roasted potatoes, seasonal vegetables, a homemade Yorkshire pudding and plenty of gravy |
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## Afternoon Tea

(Must be pre-booked)

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| <b>Cream Tea (v)</b> 9.0<br>A pot of Twinings tea of your choice served with freshly baked scones, strawberry jam and clotted cream | <b>Light Afternoon Tea (v)</b> 11.0<br>A pot of Twinings tea of your choice served with freshly baked scones, strawberry jam, clotted cream and assorted cakes and pastries | <b>Full Afternoon Tea</b> 22.0<br>Twinings tea, scones, strawberry jam, clotted cream, assorted cakes and pastries and a selection of classic finger sandwiches* |
| <b>Sparkling Afternoon Tea</b> 29.0<br>A Full Afternoon Tea served with a glass of our House Prosecco*                              | <b>Champagne Afternoon Tea</b> 32.0<br>A Full Afternoon Tea served with a glass of Cuvée Georgina NV Brut - our House Champagne*  | <b>Selection of Teas and Coffees</b><br>English Breakfast, Fruit Teas, Hot Chocolate, Coffee<br>Alternative milks available (vg)                                 |