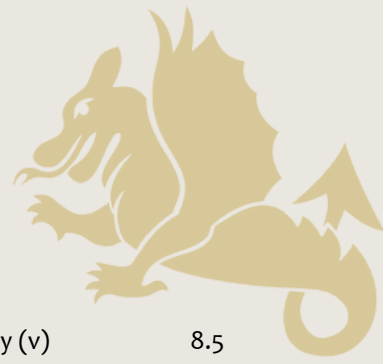


WYVERN RESTAURANT

By Chef Sonakshi



To Begin

(Evenings only)

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

The Main Event

(Evenings only)

Panko Braised Fireblade of Beef 21.5 Carrot puree, salt and pepper layered potatoes, spring onion, roasted root vegetables and firecracker sauce	Harrisa Glazed Duck Breast 19.5 Beetroot variations, wholegrain freekeh, caramelised shallots, roasted carrots and red wine jus	Spiced Paneer Parcel (v) 16.5 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 With avocado and turmeric cous cous, caramelised pineapples, roasted romano pepper and lime salsa verde	Sirloin Steak 29.0 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)

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

Sausage and Mash 13.75 Served with garden peas and onion gravy	Chicken Caesar Salad 15.5 With baby gem, shaved parmesan and anchovies (without chicken 9.9)	Chicken Burger 16.5 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)
Superfood Salad (v)(vg) 14.9 Spinach, watercress, orange, avocado, pomegranate and blueberries	Beer Battered Haddock 15.5 Served with hand cut chips, garden peas and homemade tartar sauce	Beef Burger 16.5 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)

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

Sunday Roasts

(12-6 Sundays)

Roast Sirloin of Beef 18.5 Served with crispy roasted potatoes, seasonal vegetables, a homemade Yorkshire pudding and plenty of gravy	Roast Rump of Lamb 18.5 Served with crispy roasted potatoes, seasonal vegetables, a homemade Yorkshire pudding and plenty of gravy	Roast Chicken 18.5 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)

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