

# Wonky Table

EAT DRINK SMILE

## TO NIBBLE ON

Chilli Coated Cashews. (v) (gfa)	2.50	Fresh Bread and Dips (v) (gfa)	2.50
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## TO START

Soup of the Day. (V) (gfa)	4.50	Calamari with Red Pepper Compote, Tomato Salsa, Soy and Sesame Dressing	5.95
Wonky Mushrooms, Stilton Cheese Crumb, Brioche Bread. (V) (gfa)	5.95	Braised Beef Croquettes, Caramelised Pears, Orange and Walnuts. (gfa) (n)	6.25
Pan Seared Pigeon Breast, Red Onion Marmalade Toasted Brioche, Creamy Celeriac Puree. (gfa)	6.45	Sharing Camembert. Garlic, Honey and herbs with crusty bread and dips. (V) (gfa)	10.95

Pressed Heritage Beetroot, Walnut & Chive 'cream' Terrine, Red Grape Dressing, Maple Glazed Walnuts. (Ve) (gf)(n) 5.95

## TO FOLLOW

All served with Potatoes, Carrots and Broccoli

Lapsang Souchang Tea Infused Chickpeas and Roast Squash, Homemade Fried Puri, Pomegranites, Coriander, Chilli Coated Cashews. (Ve) (N) (gfa) 10.95

Fillet Steak

Served With Slow Cooked Beef Shin Croquette, Mushroom Sauce, Mushroom Ketchup (gfa) 21.95

Fish of the Day. Please ask a member of staff. 15.95

Duck Breast, Beetroot Puree, Beetroot Crisps, Roast Duck and Port Sauce (gf) 18.95

Venison Haunch, Celeriac Fondant, Spiced Red Wine Gravy, Parsnip Crisps (gf) 17.95

Chicken Breast. Leek Bread Pudding. Roast Chicken Gravy, Parsnip Crisps. 14.95

Artichoke and Spinach Vegan Ravioli, Spinach, Lemon, Capers and Brown "Butter" Sauce, Crispy Onion Petals and Sautéed Greens (Ve) 11.95

## SIDES

Halloumi Chips.	3.95	Proper Chips	2.00
Deep Fried Halloumi, Pomegranites, Mint Yoghurt and Dukkah			

(gf) gluten free. (gfa) gluten free adaptable. (n) contains Nuts. (Ve) Vegan.

Please inform a member of Staff of any Food Allergies and dietary requirements, we will be more than happy to accommodate where we can.