



The Wallace

# RESTAURANT

## STARTERS

Butternut squash and carrot soup with kale and truffle oil served with artisanal bread and lightly salted butter (v) £9.95

Chicken liver pâté with fig chutney and granary toast £13.50

Smoked salmon mousse with radish and caviar £14.50

Wallace superfood salad with quinoa, broccoli rabe and citronette (vg) £10.50

## MAINS

Chicken supreme with carrot purée, broccoli, fried artichoke and crushed potato £23.00

Chalk stream trout with leek velouté, caviar, fennel and watercress salad £24.00

Braised feather blade of beef, tomatoes, baby carrots, onions and new potatoes £24.50

Wild mushroom risotto with basil cress (vg) £19.95

## NIBBLES

Marinated mixed olives £5.00

Roasted mixed nuts £5.00

Salted Marcona almonds £6.50

Spicy broad beans £5.00

## SET MENU

2 courses £29

3 courses £35

### STARTER

Butternut squash and carrot soup with kale and truffle oil served with artisanal bread and lightly salted butter (v)

Chicken liver pâté with fig chutney and granary toast

### MAIN

Chicken supreme with carrot purée, broccoli, fried artichoke and crushed potato

Wild mushroom risotto with basil cress (vg)

### DESSERT

Bramley apple mousse, yoghurt cream, meringue and poached apple (v)

Chocolate and blackberry brownie with berry compote (vg)

## DESSERTS

Bramley apple mousse, yoghurt cream, meringue and poached apple (v) £9.50

Chocolate and blackberry brownie with berry compote (vg) £9.50

Choice of ice cream: dark chocolate, Madagascan vanilla, mixed berry, passion fruit sorbet

2 scoops £5.95

3 scoops £7.95

## SIDES

Fries (vg) £5.50

Truffle and parmesan fries (v) £7.50

Green beans with citronette (vg) £6.50

Tender mixed leaf salad (vg) £5.25

Artisanal bread basket served with lightly salted butter £4.50

## CHEESE & CHARCUTERIE

Selection of three cheeses, served with crackers, bread, grapes, celery and fig chutney (v) £16.50

Selection of three cured meats served with bread, caperberries, gherkins baby onions and red pepper hummus £16.95

v – vegetarian | vg – vegan

Adults need around 2000 kcal a day - UK Government Daily Calorie Needs statement. If you have an allergy or intolerance, please speak to a member of our catering team before you order or purchase any food or drink. The written allergen information that we provide, details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contain), please ask us so that we can help you with your choice. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients may change. An optional gratuity of 12.5% will be added to your bill - all gratuities go to the staff in the kitchen and the restaurant.