



Planning a special celebration or private event?

The Wallace Collection offers a truly unique and atmospheric setting – and as the in-house specialist event caterer, we'd be delighted to craft a menu that's every bit as memorable. From elegant canapé receptions to indulgent dinners, our seasonal, beautifully presented dishes are tailored to suit the occasion and setting. Whether in the stunning Courtyard or among the masterpieces, we bring creativity, flavour, and flawless service to every event.

Contact James, Jo, or Tilly at
events@heritageportfolio.co.uk to explore how we
can help you host something truly extraordinary.



Become a member today and get 10%
off your first £50 when dining with us

v - vegetarian | vg - vegan

Adults need around 2000 kcal a day - UK Government Daily Calorie Needs statement.
For allergy or intolerance advice, please speak to our team before ordering. We provide
written details on the 14 major allergens in our ingredients. For additional information
on potential cross-contamination, feel free to ask. Regular guests should check with us,
as recipes and ingredients may change.

A discretionary 12.5% service charge will be added to your bill. All gratuities are
shared among the kitchen and restaurant staff.



The Wallace

À LA CARTE

Available exclusively at lunchtime, 12pm to 2.30pm

TO START

Sweet Potato & Butternut Squash Soup v 231 KCal	12
<i>Crispy Cheddar, herb oil</i>	
Smoked Duck 412 KCal	14
<i>Quinoa, butternut squash, red endives</i>	
Charred Roots Salad & Beetroots vg 254 KCal	13
<i>Golden beetroot, beetroot mousse, parsnip, squash, swede, kale, celeriac & broccoli</i>	

MAIN COURSE

Chicken Supreme 455 KCal	25
<i>Celeriac purée, baby leeks, red candied cabbage, tender stem broccoli & Hasselback potato</i>	
Braised Beef Ragu Pappardelle 1056 KCal	23
<i>Shaved cheese</i>	
Cod Loin 469 KCal	25
<i>Cauliflower mousse, kale, crispy butternut squash, fries and lentils with herb oil</i>	
Wild Mushroom Risotto v 1308 KCal	23
<i>Chervil, Twineham Grange, black truffle oil</i>	

DESSERTS

Apple Crumble 270 KCal	11
<i>Served with vanilla custard</i>	
Pistachio & Mascarpone Tiramisu 384 KCal	11
<i>Coffee reduction, oat crunch</i>	
Caravaggio's Roasted Fruits 'La Canestra di Frutta' vg 291 KCal	10
<i>Apples, pears, grapes, figs, yogurt cream</i>	
Selection of Ice Creams	2 Scoops 6
<i>Chocolate, vanilla, mango sorbet, passion fruit sorbet</i>	3 Scoops 8

The cheese selection is available as a delightful addition to your meal for an additional charge.

ALL DAY DISHES

Smoked Salmon Multi-seed Bagel 184 KCal	15
<i>Dill and caper crème fraîche, cucumber, rocket</i>	
Wallace Sourdough Club Sandwich 518 KCal	15
<i>Chicken, glazed bacon, beef tomato, lettuce, Dijon mustard</i>	
Focaccia Sandwich vg 489 KCal	14
<i>Roasted peppers hummus, grilled broccoli, crushed marinated olives, feta</i>	
Avocado on Charred Sourdough vg 546 KCal	13
<i>Avocado, baby plum tomato, pumpkin seeds</i>	
Quiche of the Day v 527 KCal	14
<i>Baby gem lettuce</i>	
Superfood Salad vg 417 KCal	15
<i>Wild rice, quinoa, roasted swede, carrots, house dressing</i>	

SIDES

Rosemary Salt Fries vg 308 KCal	7
Seasonal Greens vg 59 KCal	7
Charred Sourdough v 453 KCal	6

NIBBLES

Kalamata Olives, Garlic, Rosemary vg 482 KCal	7
Roasted Mixed Nuts vg 508 KCal	6
Salted Marcona Almonds vg 493 KCal	7

CHEESE

Selection of Three British Cheeses v 955 KCal	18
<i>Winterdale Cheese, Harrogate Blue, Tunworth, crispy flat bread, grapes, quince</i>	

SAVOURY OR CREAM TEA

<i>Served with a hot drink of your choice</i>	
Fruit & Plain Scones v 437 KCal	13
<i>Strawberry preserve, Devon clotted cream</i>	
Winterdale Cheese & Chive Scone v 489 KCal	13
<i>Salted butter, plum & apple chutney</i>	

CAKES & PASTRIES

Carrot Cake v 353 KCal	8
Lemon Drizzle Cake v 286 KCal	7
Apple & Raspberry Cake vg 235 KCal	8
Orange & Poppyseed Cake v 365 KCal	8
Goosey Chocolate Cake v 381 KCal	8
Generous Butter Croissant v 373 KCal	8
Generous Almond Croissant v 498 KCal	8

FESTIVE PRIX FIXE MENU

<i>Available exclusively at lunchtime, 12pm to 2.30pm</i>	2 Courses 34
	3 Courses 40

TO START

Brussel Sprouts Salad
<i>Pancetta, pine nuts, cranberries, orange</i>
Sweet Potato & Butternut Squash Soup v
<i>Crispy Cheddar, herb oil</i>

MAIN COURSE

Turkey & Stuffing
<i>Pigs in blankets, roast potato, carrots, cranberry sauce</i>
Chestnut Roast & Stuffing v
<i>Roast potato, carrots, cranberry sauce</i>

DESSERTS

Christmas Pudding v
<i>Brandy sauce</i>
Apple Crumble v
<i>With Vanilla custard</i>

FESTIVE FINALE *(available to add for an additional charge)*

Three British Cheeses	18
Mulled Wine (125 ml)	6
Mince Pie	3