

À LA CARTE

Available exclusively at lunchtime, 12pm to 2.30pm

TO START		
Sweet Potato & Butternut Squash Soup v 231 KCal		12
Crispy Cheddar, herb oil		
Smoked Duck 412 KCal		14
Quinoa, butternut squash, red endives		
Charred Roots Salad & Beetroots vg 254 KCal		13
Golden beetroot, beetroot mousse, parsnip, squash, swede, kale, celeriac & broccoli		
MAIN COURSE		
Chicken Supreme 455 KCal		25
Celeriac purée, baby leeks, red candied cabbage, tender stem broccoli & Hasselback potato		
Braised Beef Ragu Pappardelle 1056 KCal		23
Shaved cheese		
Cod Loin 469 KCal		25
Cauliflower mousse, kale, crispy butternut squash, fries and lentils with herb oil		
Wild Mushroom Risotto v 1308 KCal		23
Chervil, Twineham Grange, black truffle oil		
DESSERTS		
Apple Crumble 270 KCal		11
Served with vanilla custard		
Pistachio & Mascarpone Tiramisu 384 KCal		11
Coffee reduction, oat crunch		
Caravaggio's Roasted Fruits 'La Canestra di Frutta' vg 291 KCal		10
Apples, pears, grapes, figs, yogurt cream		
Selection of Ice Creams	2 Scoops	6
Chocolate vanilla manao sorbet passion fruit sorbet	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
Dill and caper crème fraiche, cucumber, rocket	
Wallace Sourdough Club Sandwich 518 KCal	15
Chicken, glazed bacon, beef tomato, lettuce, Dijon mustard	
Focaccia Sandwich vg 489 KCal	14
Roasted peppers hummus, grilled broccoli, crushed marinated olives, feta	
Avocado on Charred Sourdough vg 546 KCal	13
Avocado, baby plum tomato, pumpkin seeds	
Quiche of the Day v 527 KCal	14
Baby gem lettuce	
Superfood Salad vg 417 KCal	15
Wild rice, quinoa, roasted swede, carrots, house dressing	
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
Winterdale Cheese, Harrogate Blue, Tunworth, crispy flat bread, grapes, quince	
SAVOURY OR CREAM TEA	
Served with a hot drink of your choice	
Fruit & Plain Scones v 437 KCal	13
Strawberry preserve, Devon clotted cream	
Winterdale Cheese & Chive Scone v 489 KCal	13
Salted butter, plum & apple chutney	

CAKES & PASTRIES

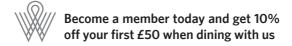
CARES & LASTRIES		
Carrot Cake v 353 KCal		8
Lemon Drizzle Cake v 286 KCal		7
Apple & Raspberry Cake vg 235 KCal		8
Orange & Poppyseed Cake v 365 KCal		8
Gooey Chocolate Cake v 381 KCal		8
Generous Butter Croissant v 373 KCal		8
Generous Almond Croissant v 498 KCal		8
FESTIVE PRIX FIXE MENU		
Available exclusively at lunchtime, 12pm to 2.30pm	2 Courses 3 Courses	
TO START		
Brussel Sprouts Salad		
Pancetta, pine nuts, cranberries, orange		
Sweet Potato & Butternut Squash Soup v Crispy Cheddar, herb oil		
MAIN COURSE		
Turkey & Stuffing		
Pigs in blankets, roast potato, carrots, cranberry sauce		
Chestnut Roast & Stuffing v Roast potato, carrots, cranberry sauce		
DESSERTS		
Christmas Pudding v		
Brandy sauce		
Apple Crumble v With Vanilla custard		
FESTIVE FINALE (available to add for an additional charge)		
Three British Cheeses		18
Mulled Wine (125 ml)		6
Mince Pie		3



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.



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.