

A very warm welcome to restaurant within Sir Christopher Wren's House Hotel and Spa.

Our head chef Stephen Boucher, Sous Chef Thomas Losche and their team have sourced the best seasonal produce to create this menu for your enjoyment. Please note that this menu is also available to guests dining on an inclusive package (with the exception of side dishes). If you require any further information or recommendation regarding this menu do not hesitate to ask a member of our service team.

## Starters

### **Pumpkin Soup**

Pumpkin Seeds, Pumpkin Oil £7.50

### **Poached Foie Gras**

Balsamic Figs, Brioche £14.50

### **Ballotine of Guinea Fowl**

Truffle Pearls, toasted Raisin Bread £12.50

### **Taste of Salmon**

Ballotine, Smoked, Tartare, Beetroot cured, Keta £15.50

### **Terrine of Smoked Halibut**

Lentils, Nori, Ginger and Sesame Vinaigrette £10.50

### **Cauliflower Parfait**

Coriander Jelly, Cucumber Salsa, Puff Pastry Swirl £8.50

### **Wren's Salad**

Sunflower Seeds, Kohlrabi, Red Radish, Spring Onion, Baby Carrot, Sliced Apple and Sherry Dressing £8.00

## Palate Cleanser

Sorbet £2.50

## Main courses

### **Rib of Beef**

Glazed Baby Vegetables, Polenta, Red Wine Jus £27.00

### **Breast and Leg of Gressingham Duck**

Red Cabbage, Potato Dumplings, Apple Tart £24.00

(Please note this dish has a 45 minute waiting period)

### **Wild Seabass**

Risotto, roasted Peppers, Tiger Prawn, Confit Cherry Tomato £25.00

**Roulade of Salmon and Lemon Sole**

Morels, Linguini £23.50

**Saddle of Lamb**

Olive Farce, Jerusalem Artichoke Mousseline, Sautee Celery, Julienne Vegetables £24.00

**Loin of Pork**

Savoy Cabbage, Pickled Pumpkin, Confit Pork Cheeks, Pomme Maxine £20.00

**Goat's Cheese Tortelli**

Creamed Salsify, wilted Greens £15.00

**Side Dishes £3.50**

Gratin Potato

Herb Butter Turned Potatoes

Market Vegetables

Rocket Salad

Red Cabbage

**Desserts Menu £7.50****Baileys Custard Doughnuts**

Banana Ice Cream, Cappuccino Foam

**Steamed Orange Cardamom Pudding**

Berries, Clotted Cream Mousse, Brandy Pearls

**Chocolate Box**

Milk Chocolate Mousse, Green Tea Macaroon, Black Sesame Ice Cream

**Granny Smith Apple Bavarois**

Coconut and Passion Fruit Sorbet

**Cheese Board**

£10.00

Selection of Cheese

Please make your selection, or allow our Chef to choose for you.

**Brillat Sauarin**

Brie originating from France

**Fourme D'Ambert**

A Blue Cheese originating from France

**St. Maure de Touraine**

A Goat's Cheese originating from France

**Lincolnshire Poacher**

English Cheddar

**Morn Dew**

An English Cheese originating from Avalon

*Please note that due to the preparation of some dishes in our kitchen, we cannot guarantee that dishes do not contain traces of nuts. Dishes marked with (v) are suitable for vegetarians.*