

A very warm welcome to Strok's 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

Sorrel Velouté

Veal Sweet Breads, Watermelon £9.50

Foie Gras Parfait

Brioche, poached Baby Pears £14.50

Ballotine of Grouse

Truffle Pearls, toasted Raisin Bread £12.50

Lobster Ravioli

Braised Fennel, Dried Tomato, Crisp Pancetta £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

Rabbit

Braised Chicory, Celeriac Puree £24.50

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, Broad Beans, Jerusalem Artichoke Mousseline, fine Julienne Vegetables £24.00

Loin of Pork

Braised White Cabbage, Apple Puree, 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

Broad Beans and Red Onion

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.