



RESTAURANT

M E N U

NIBBLES

SMOKED ALMONDS
WHITEBAIT AND GLENFIDDICH MARIE ROSE SAUCE
SOURDOUGH WITH OLIVE OIL AND BALSAMIC
HERB MARINATED OLIVES

STARTERS

JERUSALEM ARTICHOKE SOUP
WITH TRUFFLE OIL AND RUSTIC BREAD ROLL

DEEP FRIED SQUID
WITH CONFIT GARLIC AIOLI

CHICKEN, APRICOT AND LEEK TERRINE
FIG AND HONEY CHUTNEY WITH TOAST

BAKED CAMEMBERT FOR TWO
WITH ONION CHUTNEY AND TOAST

HERITAGE TOMATO SALAD
WITH PESTO, TOASTED PINENUTS AND BALSAMIC GLAZE

MAINS

WOUGHTON BEEF BURGER

WITH SMOKED BACON, FRIED ONIONS, CHEDDAR CHEESE, LETTUCE, TOMATO,
PICKLES AND MUSTARD MAYONNAISE SERVED
IN A BRIOCHE BUN WITH FRIES.

CORN-FED CHICKEN

WITH BUBBLE AND SQUEAK CAKE, TENDERSTEM BROCCOLI, JUS

SAUSAGE AND MASH

CUMBERLAND SAUSAGES, SAUTEED CABBAGE, FRIED ONIONS AND GRAVY

SLOW COOKED AND ROLLED LAMB SHOULDER

WITH CREAMY MASH, GLAZED CARROT AND JUS

CEASAR SALAD

WITH GRILLED CHICKEN, THYME AND GARLIC CROUTONS,
ANCHOVIES AND A CRISPY POACHED EGG

WAINWRIGHT BATTERED COD

WITH MINTED MUSHY PEAS, CURRY SAUCE, TARTARE SAUCE
AND CHUNKY CHIPS

SMOKED HADDOCK AND SPRING ONION FISHCAKES

WITH TARTARE SAUCE AND FENNEL SALAD

PAN FRIED SALMON

WITH PEA AND ASPARAGUS RISOTTO

WILD MUSHROOM PAPPARDELLE

WITH CREAMY WILD MUSHROOM SAUCE, PINENUTS,
TRUFFLE OIL AND PARMESAN



GAMMON AND EGG
CHARGRILLED GAMMON STEAK, FRIED EGG, CHIPS AND SALAD

VEGAN WELLINGTON
WITH LIGHTLY ROASTED BABY POTATOES, SAVOY CABBAGE AND GRAVY

SIGNATURE RIBEYE
WITH CONFIT FIELD MUSHROOM, ROASTED TOMATO, CHUNKY CHIPS
AND PEPPERCORN SAUCE



DESSERTS

APPLE TART TATIN
WITH CINNAMON SPICED ICE-CREAM AND TOFFEE SAUCE

LEMON TART
WITH RASPBERRY COMPOTE AND RASPBERRY SORBET

STICKY TOFFEE
WITH TOFFEE SAUCE AND VANILLA ICE-CREAM

CHOCOLATE AND CLEMENTINE DELICE
WITH HAZELNUT ICE-CREAM

WOUGHTON HOUSE CHEESEBOARD
PLUM, APPLE & RAISIN CHUTNEY WITH SELECTION OF CRACKERS AND GRAPES

SIDES

CHUNKY CHIPS

SKINNY FRIES

TRUFFLE AND PARMESAN

SEASONAL SALAD

ONION RINGS

ROQUETTE AND PARMESAN

NOTE: THIS MENU IS FOR ILLUSTRATIONS ONLY. FINAL CHOICES AND PRICES MAY VARY BASED ON SEASONAL AVAILABILITY AND REQUIREMENTS.

