

The Wharf December A La Carte Menu

Champagne cocktail £13.50

Kir Royale £12.00

Home-made Focaccia, Salamanca & Nocellara Sicilian olives, extra virgin olive oil £5.95

Fat Phoenician Plate (hommous, babaganoush, falafel, tabbouleh, grilled flatbread) £14.00/£19.00 (v)

Half a dozen English rock oysters, Cabernet Sauvignon vinegar with shallots £16.00

Fruits de Mer Platter (market price) 24-hour advance pre order

Starters

Treacle cured salmon, lemongrass & ginger, picked cucumber £10.50

Duck liver terrine, foie gras, brioche, Sauternes & pink peppercorn jelly £9.50

Haggis scotch egg, whisky cream sauce £9.50

Chicory, blue cheese & mulled pear salad, candied walnuts £9.50 (v) (vegan cheese available)

Souffle Suisse, Gruyere, chive cream £9.00

Kinsale seafood chowder, Irish soda bread £8.50

Main Course

Dover Sole with potted shrimp butter, or caper butter sauce, steamed new potatoes, spinach £39.00

Roasted brill, Champagne white butter sauce, steamed new potatoes, petit pois £32.00

Roasted crown of Norfolk turkey, apricot & chestnut stuffing, chipolatas wrapped in bacon, roasted potatoes, braised red cabbage, glazed parsnips & carrots, Brussel sprouts with nutmeg, cranberry & orange compote, bread sauce, red wine jus £29.50

Rack of English lamb, parmentier potatoes, juniper & red wine sauce £29.50

Roast Zataar spiced Duck leg in pastry, pomegranate, molasses and orange sauce, Puy lentils £26.50

Featherblade of beef bourgignonne, red wine, buttered mash potato, crushed peas £19.50

Chilli crab and prawn linguine, tomato & garlic £28.00

Pumpkin & butternut squash risotto, truffle oil £18.50 (v)

Grills

Chargrilled fillet steak hand cut chips, baby gem & chive salad with house vinaigrette £31.50

Bearnaise, peppercorn, or forest mushroom & Madeira sauce

Steak frites, red wine & bone marrow sauce £19.50

Bearnaise, peppercorn, or forest mushroom & Madeira sauce

The Wharf Cheeseburger, smoked bacon, tomato, pickles, fries £18.00

Sides £4.50

Baby gem & chive salad with house vinaigrette, petit pois a la francaise, creamed mashed potato,

Brussel sprouts & chestnuts, creamed spinach, braised red cabbage, hand cut chips

Desserts £8.50

Marty's Christmas plum pudding, vanilla & brandy custard

Spiced apple and blackberry crumble soaked in 30-year old Grahams Tawny Port, ice cream or cream (v)

Chocolate panettone and butter pudding, vanilla and Armagnac custard

Buttermilk panna cotta, pistachio crumbs, honeycomb tuiles

Affogato espresso, vanilla ice cream, almond biscuit (add Amaretto £3.00)

Selection of ice creams & fruit sorbet

Selection of four artisanal cheeses from the Teddington Cheese, fruit chutney crackers £12.50

Mince Pies with coffee/tea £4.95

12.5% discretionary service charge will be added to your bill. VAT is included. VAT Reg no: GB 323 718 804

All dishes may contain traces of nuts. Some of our dishes contain one of the fourteen key allergens.

Government legislation – customers are currently requested to vacate the premises by 11.00pm.