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# THE WILMINGTON

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## BAR SNACKS\*

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Warm sourdough, butter (v) 4.00

Gordal olives (vg) 4.50

## SHARING

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Baked Camembert, filo crust, smoked garlic, black truffle honey, almonds, toasted sourdough (v) 16.00

## STARTERS

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Sausage roll, HP sauce 5.00

Scotch egg, mustard mayonnaise 5.00

Chicken liver parfait, apricots, ginger, hazelnuts 8.50

Black pepper baby squid, fried whitebait, Niçoise salad, lemon dressing 8.50

Butternut squash, coconut & coriander soup, sourdough (vg) 6.00

Chestnut mushrooms, thyme-roasted garlic, toasted sourdough 7.50

Taleggio arancini, black garlic mayonnaise (v) 7.00

## MAINS

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Flat-iron chicken, smoked bacon & chive butter, new potato, rocket, radish & pea salad 16.00

Festive burger, turkey, pork stuffing, cranberry mayonnaise, bacon, brie, skin-on fries 16.00

Short rib & flank burger, smoked Applewood Cheddar, burnt onions, bone marrow crumb, gherkins, skin-on fries 16.00

Venison ragù, pasta reginette, red wine, Parmesan 16.50

Rib-eye steak, brisket-stuffed mushroom, onion rings 28.00

*Choose smoked bacon & chive butter or black treacle butter*

Fish and chips, cider-battered sole fillet, triple-cooked dripping chips, pease pudding, tartare sauce, gherkin ketchup 16.50

Pan-fried sea bass fillet, new potatoes, chorizo, samphire, lemon dressing 17.50

Vegan burger, cheese, tomato relish, turmeric bun, skin-on fries (vg) 15.50

Butternut squash & sage agnolotti, roast chestnuts, caramelised Roscoff onions, shallot vinaigrette (v) 14.00

## SIDES

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New potatoes, bacon, samphire, broad beans 5.00

Skin-on fries (vg) 4.50

Sweet potato fries (vg) 5.00

Triple-cooked dripping chips 5.00

Tenderstem® broccoli, chilli, lemon (vg) 5.00

\*Alone, this dish does not constitute a substantial meal.

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members.

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.