
THE WILMINGTON

BAR SNACKS*

Warm sourdough, butter (v) 4.00

Gordal olives (vg) 4.50

SHARERS

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

STARTERS

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

Taleggio arancini, black garlic mayonnaise (v) 7.00

ROASTS

*All served with duck fat roast potatoes, sautéed pecan Brussels sprouts, maple-roasted carrots, gravy, Yorkshire pudding (excluding vegan roast)
Vegan roast served with vegan roast potatoes*

Roast turkey, pigs in blankets, pork & sage stuffing, cranberry sauce 18.00

Roast pork belly, Bramley apple sauce 16.00

Roast beef, horseradish cream 18.00

Vegan Wellington (vg) 14.00

MAINS

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

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

SIDES

Pigs in blankets, sage & onion stuffing 5.00

Roast potatoes 4.50

Cauliflower cheese 6.00

Skin-on fries (vg) 4.50

Triple-cooked dripping chips 5.00

Sweet potato fries (vg) 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.