

FESTIVE FROM THE MARKET

Starters

Jerusalem artichoke velouté (v) 9
shiitake mushroom
& black truffle cream

Smoked Chalk Stream trout 15
fennel, capers, fresh horseradish,
sour dough & dill cream

Glazed confit duck wings 12
red cabbage coleslaw & winter leaf salad

Mains

Roast Christmas turkey 26
sage & onion stuffing, Yorkshire pudding,
roasted potatoes & Christmas vegetables

Sea bream fillet 24
white crab, brown shrimp & herb risotto

Wild mushroom risotto (v) 18/23
Brillat-Savarin, toasted pine nuts,
crispy shallot & rocket

Desserts

Christmas pudding 9
served with either brandy butter,
custard or ice cream

Black Forest cheesecake 9

Bread & butter pudding 9
raspberry sorbet & dark chocolate

2 courses 36

3 courses 42

A LA CARTE

Starters

Chicken liver pâté 9
truffle butter, brioche & piccalilli

Burrata & watercress (v) 14
watercress emulsion, candy beetroot,
pine nuts & extra virgin olive oil

Caesar Salad 14
crispy pancetta, anchovies,
croutons and Parmesan dressing
add chicken 4

Celeriac remoulade 11
Blackcomb ham & soft boiled eggs

Mains

Ploughman's 19
homemade pork pie, piccalilli,
chicken pâté, sliced honey roast ham,
Montgomery Cheddar, Red Leicester
& celeriac remoulade

Fish 'n' Chips 19
1086 beer batter, crushed peas,
tartar sauce & chips

Wild Carrot Burger 19
maple cured bacon, mature cheddar,
Brioche bun & BBQ sauce

Club sandwich 19
turkey, bacon, boiled egg & French fries



*Please inform us of any allergies or dietary requirements. (v) = vegetarian
A discretionary 12.5% service charge will be added to your bill*

@wildcarrothampshire