

The Wharf House

Starters

Spicy sweet potato soup with a hint of pineapple
£6.50

Duck liver pate with Cumberland sauce
£6.95

Olives and feta cheese with roasted Mediterranean vegetables
and ^{The} Wharf House salad
£7.50

Smoked trout and melon with a green bean salad
£7.95

Apple, pear, goat's cheese and chilli tarte with a sweet chilli dressing
£6.50

Cream cheese with chives and coriander, wrapped in
smoked salmon with a dill and sweet mustard sauce
£7.50

Carrot coriander and cumin soup
£6.50

Please be aware that all our dishes may contain nuts or traces of nuts

For groups of 6 or more a discretionary 10% service charge is added

The Wharf House

Main Course

Aubergine encasing tomato compote, goat's cheese
and a red onion marmalade with balsamic sauce

£13.95

Fillet of red mullet on a bed of Mediterranean vegetables
with a avocado and chilli dressing

£16.95

Pan fried duck on a bed of orange and ginger couscous

£18.95

Halibut with a mango salsa and sautéed potatoes

£17.95

Rack of Herefordshire Lamb on a bed of creamy spring onion
mashed potato with a rich honey and rosemary sauce

£17.95

Brie and walnut set upon a flat mushroom with wilted rocket and
a warm Cumberland sauce

£14.95

Sea bass served with an orange and citrus butter,
and sautéed leeks

£16.95

Noisette of Herefordshire beef with a red wine and wholegrain mustard sauce
accompanied by a beetroot and potato gratin

£18.95

Filo parcel of chestnut, spinach and mushrooms
with a Madeira and ginger sauce

£14.95

All our dishes are served with vegetables of the day

Red Cabbage with sultanas and honey £ 2.95

Braised fennel with toasted pine nuts £ 3.50

^{The} Wharf house salad with rocket £2.75

Additional vegetables of the day £2.95

Bread and marinated olives £2.50/£2.95

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Desserts

Traditional Crème Brûlée

£5.50

Poached pear with a honey yogurt and Over blackberry ice cream

£7.50

Pannacotta – a set cream flavoured with vanilla
and star anise accompanied by Over blackberries in a Grand Marnier syrup

£4.95

Orange and brandy cheesecake with caramelised walnuts,
accompanied by vanilla cream and a drizzle of rich melted chocolate

£6.50

A dark chocolate cup infused with orange,
served alongside a white chocolate cup permeated with
lime and raspberry and accompanied by sweet butter biscuit thins

£7.95

Assorted local cheeses

£6.95

Coffee and ^{The} Wharf House petit fours

£3.50

Port

129. Niepoort Late Bottled Vintage Port 2000

"Niepoort is to Vintage Port what Krug is to Champagne. They are both small houses
in a world dominated by large competitors, but they are producing outstanding
wines which few can match." (James Suckling, Vintage Port)

£3.40 per 50ml glass