

# The Wharf House Sunday Menu

## Starters

Carrot cumin and coriander soup

Smoked salmon with cream cheese and <sup>The</sup> Wharf house salad

Apple, pear, goat's cheese & chilli tarte with a sweet chilli dressing

Olives and feta on Mediterranean vegetables

Crab and mango with rocket and <sup>The</sup> Wharf House salad

Broccoli and dolcelatte soup

## Main Course

Aubergine encasing tomato compote with goats cheese  
and red onion marmalade with balsamic sauce

Herefordshire Pork tenderloin with Sweet potato mash

Red Mullet on a bed of Mediterranean vegetables

Chicken supreme with spring onion mash  
and a honey and rosemary sauce

Sea bass on a bed of sautéed leek

Herefordshire Beef with a red wine and wholegrain sauce  
(£2 supplement)

A filo parcel of chestnut mushroom  
and spinach with a tangy tomato and ginger sauce

### *All our dishes are served with vegetables of the day*

Red Cabbage with sultanas and honey £ 2.95

Braised fennel with toasted pine nuts £ 2.95

<sup>The</sup> Wharf house salad with rocket £2.75

Additional vegetables of the day £2.95

Bread and marinated olives £2.50/£2.95

## Dessert

Traditional Crème brulee

A rich coconut and cream delice with a hint of honey and a Mango coulis

Apple and orange with a walnut crumble

Dark chocolate and orange delice with <sup>The</sup> Wharf House ice cream

Pannacotta – a set cream flavoured with vanilla  
and star anise accompanied by strawberries in Pernod syrup

Selection of <sup>The</sup> Wharf House ice creams

**3 courses £18.95 or 2 courses for £16.95**

Assortment of cheese and biscuits available as a separate course at £5.50  
or instead of Dessert at a supplement of £2.50

Coffee and petit four £3.50

*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