

EVENING SET MENU

£27.50 per person

TO START

Bread, seasoned butter and balsamic oil | Gl, Mi, Su

STARTERS

Soup of the day, crusty bread | Gl

Mackerel pate, beurre noisette crumb, buttermilk gel, pickled fennel | Fi, Gl (wheat), Mi, Su

Searred calves' liver, bacon, crispy shallots, red wine jus | Mi, Su

Sweet potato, avocado and quinoa tian, edamame pesto | (Vg) Su, So

Smoked salmon, lemon, capers, brown bread and butter | Fi, Gl, Mi

MAINS

Chicken paillard, roast plum tomatoes, baby potatoes, caperberries, parmesan and balsamic jus | Mi, Su, Ce

Pan roast supreme of salmon, white bean and potato crush, thermidor sauce | Fi, Cr, Mu, Mi, Su

Leek, mushroom and smoked tofu suet pudding, parsley mash, steamed stem broccoli | (Vg) Gl (wheat), So

12 hour braised beef steak, creamed potato, poached carrot, baby onion and thyme sauce | Mi, Su

8oz rib eye steak, grilled mushroom and tomato, hand cut chips and salad garnish | Mi, Mu, Su

(£10.00 supplement)

Bacon Cheeseburger, smoked cheese, mozzarella, maple bacon, cos lettuce, tomato, gherkin, crispy onions, burger sauce, in a soft white bap, salad garnish and hand cut chips | Gl, Mi, E, Ce, Mu, Su

(£2.00 supplement)

Fish and chips, fillet of haddock battered or grilled, mushy peas | Fi, Mu, E

(£2.00 supplement)

Hospitality
Action

Invisible Chips for Hospitality Action, 0% fat, 100% charity | £1.00

(If you wish to donate more please speak with your server)

DESSERTS

Crème caramel, dulce de leche | Mi, E

Warm berry sponge, fruit compote, sorbet | (Vg) Gl (wheat), So

Baked vanilla cheesecake, white chocolate sauce | Gl (wheat), Mi, E, So

English cheese selection, celery, wafers and grapes | Mi, Ce, Gl, (may contain traces of sesame)

The Wivenhoe House team gratefully receive 100% of the gratuities and tips you kindly leave, thank you.