

Lunch Menu

Served from 12-2.30pm

NIBBLES

Smoked almonds 4.5 (N,G)

Nocellara olives 4.5

Sweet chilli rice crackers 4.5 (G,S)

Sourdough cob for two 5.5 (G,M)
With salted butter

Deep fried pickles 4.5 (Mu,E,S,G)
With mustard & dill mayonnaise

STARTERS

Available in ample or generous portion sizes

Steamed mussels 12/23 (G,M,S,Mo,So)
White wine, garlic & herb cream sauce
Served with bread / skinny fries & bread

Crispy Moroccan cauliflower 10/18 (G,M,S,Mu,So)
Herb yoghurt, pomegranate, parsley & mint salad
Generous served with cous cous

Hoisin duck bao bun 12.5/18 (G,S,Se,So)
Salad of cucumber, mooli & spring onion,
sesame seeds & coriander

Torn burrata 12/19 (G,M,S,N)
Heritage tomatoes, candied olives, crispy capers,
basil pesto & music bread

Grilled chicken Caesar salad 12/20 (G,M,S,Mu,E,F,So)
Sourdough crisps & anchovies

SANDWICHES

all served with salted crisps & leaf salad

Prawn Marie Rose 12 (G,Ce,Mu,E,F, S,So,M)
With baby gem lettuce & cucumber

Cheddar cheese 10 v (G,M,Mu,S,So)
With lettuce, tomato & pickle

BLT 11 (G,M,S,Mu,E)

Smoked salmon 12.5 (M,F,G,So,Mu)
With cucumber, lemon
& dill cream cheese

Roast beef 12 (M,S,G,S,So,Mu)
With red onion marmalade &
blue cheese dressing

MAINS

Fish finger 'hot dog' 17.5 (G,M,S,Mu,E)
Iceberg lettuce, pickled gherkin,
dill mayonnaise & crispy capers, with skinny fries

Park Brasserie beef burger 19.5 (G,M,S,Mu,E,So)
6oz patty, treacle cured bacon, red onion marmalade,
Emmental cheese & truffle mayonnaise

Pan roasted salmon 20 (G,S,Mu,E,F)
Niçoise salad

Potato gnocchi 17 (G,M,S,E)
With pea purée, broad beans, asparagus,
preserved lemon & toasted pinenuts

Breaded chicken escalope 17.5 (G,M,S,Mu,E)
Hasselback potatoes, rocket &
parmesan salad, caper & herb salsa

SIDES

House mixed leaf salad 4.5 (Mu,S)
With vinaigrette

Skinny or thick cut fries 4.5

Truffle fries 6.5 (M,E)
With parmesan & chives

Sweet potato fries 5.5

Tomato salad 5.5 (M,S,Mu,N)
Candied olives & basil pesto

DESSERTS

Triple chocolate brownie (G,M,E,So)
Vanilla ice cream & chocolate sauce

Vanilla pannacotta (M,So)
Berry coulis & freeze dried raspberries


Selection of Ice cream or sorbet 6/8
2 or 3 scoops (ask your server for flavour choices)

Mango & passionfruit cheesecake (G,M,S)
Mango sorbet & toasted coconut

Egg custard tart (G,M,E)
Raspberry sorbet

Additional vegan menu available

Allergen Key: Milk-M, Crustaceans-C, Celery-Ce, Egg-E, Sulphites-S, Soya-So, Sesame-Se, Fish-F, Mustard-Mu, Nuts-N, Gluten-G, Peanuts-P, Lupin-L, Molluscs-Mo

Notification of a food allergy will mean your dishes will be served with a small . If not please check with one of our team members before starting your food. A discretionary service charge of 10% will be added to your bill.

www.wivenhothouse.co.uk