

THE WINEHOUSE RESTAURANT

STARTERS

POTTED BEEF £9.00

slow braised brisket, clarified butter, caramelised onion jam, fried sourdough

CHICKEN CAESAR BON BONS £9.00

parmesan, baby gem hearts, anchovies, Caesar dressing

LOBSTER & CRAB THERMIDOR £13.00

lobster & crab meat, Thermidor sauce

FOWEY MUSSELS £12.50

classic white wine cream sauce, sourdough

IBÉRICO PORK £13.00 ^G

caramelised Ibérico pork, apple & hazelnut mousse

BURRATA £12.00 ^G

grilled peach salad, candied walnuts, rocket, basil, sweet balsamic

TOFU TOSTADAS £8.00 ^{VE} ^V

spiced shredded tofu, smashed avocado, chilli, lime, tomato salsa, coriander

KING PRAWN TOAST £9.00

king prawn, sesame prawn toast, gochujang mayonnaise

SCALLOPS £15.00 ^G

pan-seared Scottish scallops, coral sauce

SIGNATURE SEAFOOD

FRESH LOBSTER FROM THE MARKET £MP

garlic butter, citrus salad, lemon mayonnaise, fries
lobster Thermidor supplement £10.00

SEAFOOD PLATTER £35

Maldon oysters, Fowey mussels, soft shell crab tempura, prawn toast, smoked salmon & crab blini, garlic king prawns

MALDON ROCK OYSTERS £12 FOR 3 ^G

traditional - shallot, lemon, Tabasco
Asian - soy, ginger

LAND

BEEF WELLINGTON £35.00

buttered greens, creamed potatoes, carrot purée

RACK OF LAMB £32.00

herb crust, roast baby vegetables, creamed potatoes, lamb reduction

IBÉRICO PORK SECRETO £28.00 ^G

the Wagyu of pork pan-seared, roasted pepper purée, crispy layered potato pavé

LAMB SHANK PIE £22.00

slow braised shank of lamb, shortcrust pastry, minted lamb gravy, roasted greens, creamed potatoes

PAN SEARED CHICKEN £19.50 ^G

corn-fed chicken, butternut & sweet potato purée, balsamic onion, maple roasted Dutch carrots

MUSHROOM & TRUFFLE

TART £18.00 ^{VE} ^V

trio of mushrooms, shallots, garlic truffle puff pastry tart, roasted sweet potato, seared greens, wild mushroom glaze

PRIME CUTS ^G

Pan seared, served with crispy layered potato pavé & cross cut bone marrow

FILLET £38.00

220g

RIBEYE £32.00

250g

WAGYU FILLET £74.00

200g

WAGYU RIBEYE £62.00

250g

Our Wagyu is Grade 8-9, sourced from our premium London supplier

STEAK SAUCES £3.50 ^V ^G

wild mushroom & Stilton, trio of peppercorn, bourbon & garlic cream

SEA

BLACK COD £30.00 ^G

wasabi, coriander mash, miso glazed cod, peanut crumb, pickled ginger

SEAFOOD LINGUINE £23.00

king prawns, mussels, crab, roasted red pepper sauce

POTATO CRUSTED COD £19.00 ^G

crispy potato crusted cod steak, pea purée, balsamic onion, chunky tartare sauce

COCONUT & LIME CURRY £20.00 ^G

white fish, aromatic spices, galangal, coconut rice

PAN FRIED SEA BREAM £22.00 ^G

sea bream fillets, mussels, potatoes, butter sauce

FOWEY MUSSELS & FRIES £18.00

mussels, classic white wine cream sauce, fries, sourdough

SIDES

PARMESAN FRIES £4.00 ^G | TRUFFLE INFUSED CREAMED POTATOES £4.50 ^G ^V | BUTTER & BALSAMIC BAKED PICKLED ONIONS £5.50 ^G ^V

CRISPY LAYERED POTATO PAVÉ £5.50 ^G | ROASTED BABY VEGETABLES £6.00 ^G ^V | LAMB'S LETTUCE SALAD £4.50 ^V

SUNDAY LUNCH

Served with beef dripping roast potatoes, honey roast carrots & parsnips, creamed mashed potatoes, Yorkshire pudding, seasonal greens, braised red cabbage, cauliflower cheese, gravy.

MINT & ROSEMARY LEG OF LAMB £21.00 | ROAST BEEF £23.00 | BONELESS HALF ROAST CHICKEN WITH PORK & SAGE STUFFING £20.00

Please note: Fresh fish may contain bones & some dishes may contain traces of nuts. For any other information on allergen requirements please see your server for details. T&C's apply - please ask your server for details or visit our website.

^{VE} Vegan ^V Vegetarian ^G Gluten Free