

## Bagels

---



**Anti Pasti**

## Desserts\*

---



**Sorbet**



**Amaretto**

\$6.0

## Non alcoholic drinks

---



**Coke**

\$3.3



**Diet Coke**

\$3.3



**Lemonade Half**

\$3.3

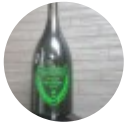


**Bitter Lemon**

\$1.7

## Alcoholic Drinks

---



**Dom Perignon**

\$232.7



**Southern Comfort**

\$6.0



**Peroni**



**Campari**



**Pernod**



**Absolute Vodka**

## **Appetizers\***

---



**Bread Olives Combined**

\$6.6



**Marinated Olives**

## **Soups\***

---



**Soup of the Day**

\$8.0

## Pasta\*

---



**Noodles beef**

10

## Mains

---



**Pheasant Wellington**

\$31.9

## Main courses

---



**Tropicana**

\$3.3

## Vegetarian

---



**Textures of Rhubarb**



**Sage Butternut Squash Tortolini**



**Mixed Grains Charred Cauliflower**

## Gourmet Burgers

---



**Spicy Butternut Squash**

\$13.3

## SIDES

---



**Purple Sprouting Broccoli, Flaked Almonds**



**Seasonal Mixed Leaf Salad**



**Purple Sprouting Broccoli Flaked Almonds**



**Brussels Sprouts, Shallot, Bacon Chilli**

## Drinks

---



**Tea**

## Banchan

---



## Sides

## Desserts

---



**Local Pear Chestnut**

\$9.3



**Hedgerow**

\$12.0



**Over Basin Honey**

\$11.3



**Pumpkin Textures of Caramel**

\$11.3



**Assiette à Dessert**

\$16.6



**Apple, Orange Sultana with Walnut Crumble**



**Cappuccino Mousse Topped with Vanilla Cream**



**Assiette of Over Basin Apple**



**Gingerbread and Pear**



**Treacle, Chestnut Chocolate**



**The Wharf House Cheese Selection**



**Clementine and Chocolate**

## Starters

---



**Treacle Cured Sea Trout**



**Fig Goats Cheese Tarte Tatin**



**Pheasant Cranberry Terrine**

## Soft drinks\*

---



**Frobishers Fruit Juices**

\$3.3



**Fentimans Traditional**

\$3.3



**Bottlegreen Pressé**

\$3.3



**Bentleys Fruit Juices**

\$3.3



**Fentimans Slim Line**

\$2.3



**Schweppers**

\$2.7

## Spirits

---

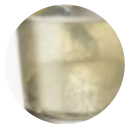


**Jack Daniels**

10  
\$6.0



**Gordon's Gin**



**Smirnoff**



**Bacardi**



**Brecon Gin**



**Martini**



**Dow's Master Blend**



**Akashi-Tai Honjozo Genshu Sake**



**Akashi-Tai Shiraume Ginjo Sake**



**Jugs of Pimms Lemonade**



**Hendricks Gin**

## **Vegan**

---



**Stuffed Baby Peppers**



**Beef Steak Mushroom**

## **Pastry, Sweets & Truffel**

---



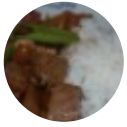
**Scone**

**\$4.7**

## **Fleisch - Schweinesteak**

---





**Steak**

9

## **Main**

---



**Cous Cous with Apples and Sultanas**



**Pilau Rice with Chicken and Red Onions**



**Mushrooms and Cream In Puff Pastry**



**The Wharf House Salad and Mixed Leaves**



**Mozarella Tomato with Coriander**



**Pepper Boats**



**Pasta with Tomato and Herb Dressing**



**Lemon and Coriander Hummus with Vegetable Batons**



**Filo Parachutes of Goats' Cheese**



**Taster of Leek, Potato and Smoked Bacon Soup**

## **Paninis**

---



**Brie, Bacon Cranberry**

## **White wine**

---



**Charles Smith Kung Fu Girl, Riesling**

\$46.5

## **Häagen-Dazs Eiscreme**

---



**Baileys**

## **Pizza - Small á 22cm**

---



**Malibu**

\$6.0

## Whiskey

---



Cointreau

\$6.0

## Water\*

---



Soda

\$2.7

## Pizza - á 20cm

---



Florentine

## Sorbet

---



The Wharf House Sorbet

## Add Ons

---



**Smoked Salmon with Philadelphia and Coriander**



**Carpaccio of Beef with Hot Horseradish In a Cherry Tomatoes**



**Pilau Rice with Chicken and Tomato Chutney**



**Slices of Tomato Cooked**



**Herefordshire Pork with Mango, Red Pepper Coriander**



**Taster of Spiced Parsnip Soup**



**Baby Bruchetta with Goats Cheese Fig**



**Chilli, Ginger Coriander Fishcakes**

## **Hot Beverages**

---



**Sagafredo Coffee**



**Liquor Coffee Petit Fours**



**Sagafredo Hot Chocolate**

\$4.7

## Coffee

---



**Cappuccino**

9

## Entrees

---



**Turkey Wellington**

## Rose

---



**La Fage Cotes de Rosaline**

\$29.3



**Chateau d'Esclans Whispering Angel Rosé, France**

\$45.2

## Afternoon Tea

---



**Warm Spiced Apple Cake**



**Two Flavour Scones**

## Red Wines

---



**Cotes du Rhone Rouge Haut de Brun, Alain Jaume**



**Valpolicella Ripasso Italy**



**Chateau de Lugagnac**



**Gnarly Head Pinot Noir – California**

\$37.2



**Dinastia Vivanco Rioja Reserva**

\$47.9



**Journeys End The Pastors Blend, Stellenbosch South Africa**

\$47.9



**Chateau Coucheroy,**

\$51.9



**Fratelli Barba Vignafranca, Montepulciano d'Abruzzo**

\$47.9



**Battle of Bosworth Puritan Shiraz, McLaren Vale**

\$50.5



**De Trafford, Blueprint Syrah, Stellenbosch,**

\$65.2



**Paolo Conterno Barolo Italy**

\$65.2



**Envoy Outpost Pinot Noir**

\$71.8



**Morgan Cotes du Crow's Syrah Grenache Santa Lucia Highlands, USA,**

\$79.8

## White Wines

---



**La Maison Belenger, Cotes De Gascogne**

\$29.3



**Spy Valley Marlborough, Sauvignon Blanc**

\$39.9



**La Cote Flamenc Picpoul de Pinet Els Pyreneus, France**

\$33.2



**Laurenz V. Friendly Gruner Veltliner**

\$33.2



**Château Bonnet Reserve Blanc, Entre-Deux-Mers, Bordeaux**

\$37.2



**Cuatro Rayas Verdejo Vinedos Centenarios, Rueda, Spain**

\$34.6



**Johnson Vineyard Sauvignon Blanc, Marlborough, New Zealand**

\$59.8



**Castello Banfi Pinot Grigio San Angelo, Italy**

\$39.9



**Mentou-Salon Domaine Henry Pelle**

\$43.9



**Prinz von Hessen H Riesling**

\$45.2



**Garzon Viognier**

\$46.5



**Envoy Marlborough Chardonay, New Zealand**

\$59.8



**Pouilly Fuisse La Croix Domaine Robert Denogent**

\$59.8



**Truchard Chardonay Napa Valley USA**

\$78.4



**Meursault Les Grands Charrons Vincent Latour**

\$91.7

## **Cold Sandwiches**

---



**Cornish Brie**



## Tasting Menu

---



**The Wharf House Canapés**



**Tasting of soup**



**Assiette of Mackerel**



**Textures of Beetroot**



**Over Honey**

## Flatbreads

---



**Mediterranean Vegetable Pesto**

## To Start

---



**Blackcurrant Cured Salmon**

\$12.0



**Deconstructed Fig Goats Cheese Tarte Tatin**

\$10.0



**Potato Wrapped Langoustine**

\$11.3



**Balsamic Glazed Pigeon Breast**

\$10.6

## To Follow

---



**Wild Mushroom, Leek Truffle Risotto**

\$22.6



**Fillet of Herefordshire Beef**

\$33.2



**Textures of Butternut Squash**

\$21.3



**Rare Single Malt**

\$10.6



**Bas Aemagnac Tariquet V.S.O.P**

\$7.3



**Grand Champagne Cognac Delamaine V.S.O.P.**

\$10.6

## Fillings\_MODS

---



**Slow Cooked Pulled Beef**

\$17.9

## Ready to Drink Alcohol

---



**Pimm's and Lemonade**

## Ports

---



**Croft**

## Coffee\*

---



**Coffee**



**Latte**

\$4.0

## After Dinner

---



**Coffee Petit Fours**

\$5.3

## Adventurous Alternatives

---



**Cajun Spiced Chicken**

\$16.6

## Prosecco & Champagne

---



**Three Choirs – Classic Cuvee, Brut**

\$45.2



**Jeio rose – Veneto Italy**

\$46.5



**Brachetto d'Acqui Rosa Regale, Castello Banfi, Tuscany, Italy**

\$38.6



**Pol Roger – Extra Cuvée de Réserve**

\$78.4



**La Grande Annee – Bollinger**

\$192.8

## Beer & Lager

---



**Leffe larger**



**Wye Valley Butty Bach**



**Wye Valley HPA**



**Organic Cider Dunkertons**



**Stowford Press low alcohol**



**Becks No Alcohol Beer**

## **Aguardente**

---



**Niepoort**

## **CF Bar Snacks**

---



**Skin on Wedges**

## **Ciabatta Panini's**

---



**Ham Stilton**



**Avocado, Sundried Tomato Smoked Cheddar**

## **Cornbread Sandwiches**

---



**The Wharf House Cured Salmon Cream Cheese**

## **The Wharf House Cheese Selection**

---



**Mrs Appleby's Red Cheshire**



**Colston Bassett Blue Stilton**



**Cerney Ash Goat**

## **Port & Pudding Wines**

---



**Niepoort Late Bottled Vintage Port**



**Dows Quinti do Bomfim, Vintage Port**



**Muscat de St Jean De Miner Vois, France**



**Château Le Fagé, Monbazillac France**



**Three Choirs Late Harvest Cellar Door' Gloucestershire**



**De Trafford Straw Wine, Stellenbosch South Africa**



**Stanton Killeen Muscat, Rutherglen, Australia**



**Morris Black Label**



**De Trafford Blueprint Shiraz**

## **Other Add Ons**

---



**Raspberry and Amaretto Chocolate Cake with Clotted Cream**



**A Dark Chocolate Espresso Cup with a Hint of Orange**



**Lemon Posset with Coconut Macaroons**

## Uncategorized

---



**The Wharf House Marinated Olives**

\$5.3



**Selection of Artisan Breads**

\$3.3



**Carpaccio of Beef**

\$12.6



**Pan Fried Breast of Duck**

\$29.3



**Pan Seared Sea Bass**

\$23.3



**Seasonal Vegetables**

9



**Honey Glazed Carrots**



**Smoked Duck**



**Chocolate Delice**



**Fish Board**



**Vegetarian Board**





**Tea Cakes**

\$4.0



**Cake of the Day**

\$4.0



**Laurent Perrier Rosé**

\$99.7



**Little Eden Moscato, Australia**

\$26.6



**Charles Smith Boom Boom Syrah, USA**

\$46.5



**Chocolate Coffee**

\$10.0



**Cornish Yarg**



**Single Malt**



**Courvoisier VSOP**

\$8.0



**Drambuie**

\$6.0



**Tia Maria**

\$6.0



**Famous Grouse**

\$6.0



**Coffee or Tea**

\$5.3



**Pistachio Cake**



**Sandwich Selection**



**Mixed Marinated Olives**



**Assorted Breads**



**Traditional Crème Brûlée**



**Fresh Fruit Salad**



**Pan Fried Fillet of Cod**



**Butternut Squash Risotto**



**Heritage Carrots**



**Cauliflower Cheese**



**Pan Seared Scallops**



**Smoked Duck Breast**



**Woodpecker**



**Archers**



**Sailor Jerry**



**Bombay Gin**



**Plymouth Gin**



**Harveys Bristol Cream**



**Tio Pepe**



**Taylors Vintage Port**



**Henry**

\$3.3



**Sparkling**



**Still Mineral Water**



**Fentimans Tonic Water**

\$2.3



**Double espresso**

\$3.3



**Extra Shot of Espresso**

\$0.5



**English Breakfast**

9



**Early Grey**



**Lady Grey**



**Camomile**



**Peppermint**

9



**Fruit Teas**



**Carpaccio of Courgette**



**Chocolate Coconut**



**Fillet**



## Henry Westons Vintage Cider