

LUNCH

12-3 PM

(3.30PM ON SATURDAYS)

MENU OF SEASONAL PLATES DESIGNED FOR SHARING AND ENJOYED FAMILY-STYLE

FIELD & FORAGE

Corn ribs, tahini mayo **8**

Slow cooked courgettes, goats curd, chilli, mint, crispy onions **12**

Burrata, walnut pesto, focaccia **12**

Gnocchi, slow roasted tomatoes, salsa verde, parmesan **17**

SEA

Monkfish scampi, seaweed tartar sauce **14**

Crayfish brioche roll, lettuce, marie rose sauce **16**

LAND

Loaded homemade crisps, charcuterie, parmesan, pickled chillies **9.50**

Pork belly bites, Asian glaze, sesame, spring onions, pickled ginger **11.5**

SIDES

Skin on fries with Wraxall seasoning **4.5**

add on nduja mayo **1.5**

Charles Dowding's garden leaves, parmesan, sun-blushed tomatoes **5.5**

FOR THE LITTLE ONES

Pizza Margherita or Pepperoni **9**

DESSERTS

Chocolate and hazelnut filled doughnuts **8**

Waffles, ricotta stracciatella ice cream, burnt butter caramel **9**

Chocolate peanut butter fudge sundae **8**

Brickell's ice cream pot **3**

Vanilla bean, salted caramel or ricotta stracciatella

A discretionary service charge of 10% will be added to your bill if you are eating with us, 100% of which is split fairly between the team.

Bills inclusive of VAT.

Please let a member of the Wraxall Team know if you have any food allergies or dietary requirements, Allergen Information will be provided upon request.



EVENING MENU

5.30-8PM

A MENU OF SEASONAL PLATES DESIGNED FOR SHARING AND ENJOYED FAMILY-STYLE

TO START

Corn ribs, tahini mayo **8**

Slow cooked courgettes, goats curd, chilli, mint, crispy onions **12**

Burrata, walnut pesto, focaccia **12**

Monkfish scampi, seaweed tartar sauce **14**

MAINS

Tagliatelle, confit tomatoes, salsa verde, mozzarella **19**

Whole bream, salsa verde, confit tomato, buttered potatoes, spinach, samphire **32**

Hereford steak with sun blushed tomatoes & parmesan salad, skin on fries

10oz Sirloin **32**

10oz Ribeye **38**

SIDES

Skin on fries with Wraxall seasoning **4.5**

add on nduja mayo **1**

Garden leaves, parmesan, sun-blushed tomatoes **5.5**

DESSERTS

Chocolate and hazelnut filled doughnuts **8**

Waffles, ricotta stracciatella ice cream, burnt butter caramel **9**

Chocolate peanut butter fudge sundae **9**

Brickell's icecream pots **3.5**

Vanilla bean, salted caramel or ricotta stracciatella

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STEAK NIGHT

SNACKS

Greek green olives **5.5**

Lievito sourdough & butter **4.5**

Hummus, za'atar, focaccia **6**

TO START

Corn ribs, tahini mayo **8**

Burrata, walnut pesto, focaccia **12**

Pork belly bites, Asian glaze, sesame, spring onions pickled ginger **11.5**

Slow cooked courgettes, goats curd, chilli, mint, crispy onions **12**

Caeser salad, anchovies, parmesan, croutons **16**

Rigatoni, confit tomato, salsa verde, mozzarella **17**

STEAKS

Air-dried Hereford beef sourced from Origin Butchers

8oz Rump **28**

10oz Sirloin **32**

10oz Ribeye **38**

add on peppercorn sauce **3.50**

All steaks served with sun blushed tomatoes & parmesan salad, skin on fries

SIDES

Skin on fries with Wraxall seasoning **4.5**

add on aioli **1.5**

Charles Dowding's garden leaves, parmesan, sun-blushed tomatoes **6.5**

DESSERTS

Chocolate and hazelnut filled doughnuts **8**

Waffles, ricotta stracciatella ice cream, burnt butter caramel **9**

Chocolate peanut butter fudge sundae **8**

Brickell's ice cream scoop **3.50**

Vanilla bean, ricotta stracciatella or roasted strawberries

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SUNDAY MENU

THE VIEW@
WRAXALL

TO START

Salt and elderflower vinegar potatoes, sour cream & chive dip **10.5**

Pork belly bites, Asian glaze, sesame, spring onions, pickled ginger **11.5**

Crispy chicken thigh, nduja mayo, salsa verde, stracciatella **14**

SUNDAY SHARING BBQ DISHES

dishes are served in the middle to share

to choose per person

Corn fed chicken supreme **22**

Landrace confit pork belly **24**

6oz Hereford steak **26**

Grilled Halloumi **20**

all dishes served with

mac & cheese, slaw, corn on the cob, pickles

SIDES

Skin on fries with Wraxall seasoning **4.5**

add on aioli **1.50**

FOR THE LITTLE ONES

Kids sausage with mac & cheese **8**

DESSERTS

Chocolate and hazelnut filled doughnuts **8**

Chocolate peanut butter fudge sundae **8**

Brickell's ice cream pot **3.50**

Vanilla bean, salted caramel or ricotta stracciatella

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SUMMER MENU

THE VIEW@
WRAXALL

BRUNCH

SERVED 10 - 12PM

Honey roasted 3 seed granola, greek yoghurt **7.50**

Barber's cheddar & cider rarebit with poached eggs **11**

Smoked streaky bacon, poached eggs, grilled sourdough **11**

Creamed mushrooms on grilled sourdough, Whitelake pecorino, truffle persilade **15**

Turkish poached eggs, Lievito sourdough, chilli, pickled onions **16**

Drinks

Orange Mimosa **9**

Tea **2.80**

English Breakfast, Earl Grey, Peppermint

Filter Coffee **2.80**

(decaf available)

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Snacks to begin with a glass of wine

Available All Day

Seasoned mixed nuts **3.50**

Chilli puffs **3.50**

Greek green olives **4.50**

Lievito sourdough & butter **4.50**

Today's hummus, focaccia **6**

West Country Cheese & Charcuterie

Served 12 - 6pm

A selection of the best local produce that pair brilliantly with our dishes from the main menu

Somerset Cheese selection, chutney, crackers **16**

West Country Charcuterie, pickles, Lievito focaccia **16**

Somerset Cheese and Charcuterie Sharing Board **28**

served with pickles and chutneys made at Wraxall with crackers and Lievito focaccia

“Our menu reflects the
seasonal changes
& the best local
produce with dishes designed to
compliment each other.”

