

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**

Monkfish scampi, seaweed tartar sauce **14**

Hot smoked trout, dill crème fraîche, orange, fennel **15**

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

MAINS

Tagliatelle, roasted Isle of Wight tomatoes, salsa verde, stracciatella **18**

Whole sea bream, spinach & samphire potatoes, salsa verde, confit tomatoes **32**

Hereford steak with sun blushed tomatoes & parmesan salad, chunky chips

8oz Rump **28**

10oz Sirloin **32**

10oz Ribeye **38**

SIDES

Skin on fries with Wraxall seasoning **4.5**

add on chimichurri mayo **1.5**

DESSERTS

Chocolate and hazelnut filled doughnuts **8**

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

Chocolate peanut butter fudge sundae **9**

Brickell's ice cream, per scoop **3**

Ricotta stracciatella or roasted strawberries

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.

