

EVENING MENU

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

SNACKS

Greek green olives **5**
Lievito sourdough & butter **4.5**
Hummus, za'atar, focaccia **6**

TO START

Corn ribs, tahini mayo **8**
Roast squash, Whitelake goats curd, pickled jalapeños, salsa macha, sage **12 12**
Roasted scallop, nduja butter, lemon **5.25 per scallop**
Burrata, roast grapes, radicchio, honey, fennel **12**
Padron peppers, Tajin smoked salt, black pepper aioli **9**

MAINS

Tagliatelle, sun-blushed tomatoes, olives, capers, crispy chilli, parmesan **19**
Butterflied mackerel, pickled chilli, aioli, buttered new potatoes **28**
8oz Rump steak with sun-blushed tomatoes & parmesan salad, skin on fries **28**

SIDES

Skin on fries with Wraxall seasoning **4.5**
add on aioli **1.5**
Charles Dowding's garden leaves, parmesan, sun-blushed tomatoes **5.5**
Tenderstem broccoli, soy, sesame, pickled ginger **7.5**

DESSERTS

Chocolate and hazelnut filled doughnuts **8.5**
Waffles, ricotta stracciatella ice cream, burnt butter caramel **9**
Chocolate fudge cake, double cream **9**
Brickell's ice cream, per scoop **3**
Ricotta stracciatella, vanilla 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.