

LUNCH

12- 3PM

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

FIELD & FORAGE

Corn ribs, tahini mayo **8**

Padron peppers, Tajin smoked salt, black pepper aioli **11**

Roast squash, Whitelake goats curd, pickled jalapeños, salsa macha, sage **12**

Burrata, roast grapes, radicchio, honey, fennel **12**

SEA

Crayfish brioche roll, gem lettuce, Marie rose sauce **16**

Monkfish skewer, Thai green mayo **16**

LAND

Nashville hot chicken strips, ranch **11**

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

SIDES

Skin-on fries with Wraxall seasoning **4.5**

add on aioli **1.5**

Tenderstem broccoli, soy, sesame, pickled ginger **7.5**

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 **8.5**

Cake of the day **6.50**

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

Tiramisu **9**

Brickell's ice cream pot **3.5**

Vanilla bean, salted caramel or chocolate

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.

