

TO START

Corn ribs, tahini mayo **8**

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

Pork belly bites, Asian glaze, sesame, spring onions, pickled ginger **12.50**

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

SUNDAY SHARING PLATTERS

*Please choose either Field, Sea or Land per person and the team will take care of everything.
All platters are served in the middle of the table to share and are accompanied with
buttered new potatoes, charred hispi cabbage and creamed leeks
£32 per person*

FIELD & FORAGE

Wild mushroom Wellington, spinach, chestnut & truffle

Whitelake halloumi, hot honey & pickled chilli

Charred King Oyster mushroom, Roscoff shallots

SEA

Roast hake fillet, brown shrimp, beurre noisette, capers, dill

Scallop, burnt lemon & herb oil

Cider mussels, garlic cream & herbs

LAND

Slow cooked beef brisket

Pork sausage

Chicken supreme, roast garlic jus & salsa verde

FOR THE LITTLE ONES

Kids sausage or chicken and potatoes **8**

DESSERTS

Chocolate and hazelnut filled doughnuts **8.5**

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

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

Vanilla bean, salted caramel, ricotta stracciatella or mint chocolate chip

A discretionary service charge of 10% will be added to your bill, 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.

