SUNDAY MENU

THE VIEW@ WRAXALL

TO START

Scallop, burnt lemon butter & herb oil **5.25 each**
Corn ribs, tahini mayo **8**
Burrata, roasted grapes, radicchio, honey, fennel, focaccia **12**
Chicken strips, garlic butter, parmesan, ranch **11**
Pork belly bites, Asian glaze, sesame, spring onions, pickled ginger **12.5**

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
£35 per person

FIELD & FORAGE

Wild mushroom Wellington, spinach, chestnut & truffle
Whitelake halloumi, pickled chilli
Charred King Oyster mushroom, Roscoff shallots

SEA

Roast hake fillet, beurre noisette, capers, dill
Scallop, burnt lemon butter & herb oil
Cider mussels, garlic cream & herbs

LAND

Smoked pork shoulder
Black pepper smoked ox cheek
Chicken supreme, smoked garlic jus & salsa verde

FOR THE LITTLE ONES

Kids chicken and potatoes **8**

DESSERTS

Chocolate and hazelnut filled doughnuts **8.5**
Cherry pavlova, salted caramel, pistachio ice cream **12**
Dark chocolate, cranberry and pistachio brownie, white chocolate chiboust, chocolate cremeux, salted caramel ice cream **13.5**
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.