

THE WELLINGTON

CHEF SPECIALS

Starters

- ~ Seared Scallops (GF) ~ £11.95
 - Chilled blood orange sauce, apple, radish, dill oil
- ~ Venison Carpaccio (GF) ~ £9.50
 - Salad Nicoise, shaved parmesan, mustard vinaigrette
- ~ Black Pudding, Prawn and White Bean Crumble ~ £8.50
 - Roasted garlic crust
- ~ Peppered Beetroot (V) ~ £7.50
 - Lemon cream cheese, horseradish, walnuts, tarragon oil

Large Plates

- ~ Hawaiian Duck Breast (GF) ~ £24.50
 - Fennel puree, grilled pineapple, wild mushrooms, crisp parma ham, smoked bacon jus
- ~ 'Cod in Ash' (GF) ~ £22.50
 - Textures of onion, baby jacket potatoes, vanilla butter sauce
- ~ Braised Risotto of Lamb (GFA) ~ £19.50
 - Crispy shoulder, braised leeks, mint jus
- ~ Quinoa Biryani (VG) ~ £16.95
 - Grilled naan, spiced yoghurt, pomegranate dressing