Full Circle at Wychnor Evening Menu

**Starters**
Homemade Soup of the day, served with Crusty Bread and Creamy Butter  
£3.95  
Smoked Salmon, Capers and Clotted Cream with a Beetroot and Rocket Salad  
£5.95  
Deep Fried Breaded Brie, Beetroot Puree, Walnut and Apple Salad, Honey and Mustard Dressing (V)  
£5.45  
Garlic Mushrooms on Toasted Ciabatta, Cress Salad and topped with Grated Parmesan (V)  
£4.95  
Welsh Rarebit on Ciabatta Toast, Onion Jam and Seasonal Leaves (V)  
£4.45  
Chicken Terrine wrapped in Parma Ham with Red Onion Marmalade & Toasted Ciabatta  
£5.95

**Mains**
Grilled Seabass, Samphire, Crushed New Potatoes, Chanternay Carrots, Crayfish, Roast Cherry Vine Tomatoes & Lemon Butter  
£14.95  
Homemade Vegetable Pasta Bake Topped with Parmesan Cheese, Served with Garlic Ciabatta and Side Salad (V)  
£9.95  
Ballotine of Chicken Breast, Stuffed with Chorizo, Mushrooms, Carrot and Potato Cake, Roasted Carrots and Parsnips with a Chorizo, Garlic & Paprika Sauce  
£12.95  
Aged 8oz Rump Steak, Hand-cut Chips, Onion Rings, Tomatoes, Mushrooms and Salad  
£14.95  
Chefs Homemade Short Crust Pie of the Day with Hand-cut Chips and Seasonal Vegetables  
£9.95  
King Prawn, Squid and Crayfish Risotto in a Creamy White Wine Sauce  
Topped with Rocket & Parmesan Shavings  
£13.95  
Lamb Rump, Butternut Squash Mash, Carrot Puree, Red Cabbage, Rosemary and Red Wine Jus  
£15.45  
8 oz/8 Steak Burger, Toasted Brioche, Mature Cheddar, Smoked Bacon, Gherkins, Fresh Tomato, Onion Rings, Hand-cut Chips and Salad  
£10.95  
Mushroom & Stilton Risotto, Baby Rocket Salad served with Garlic Ciabatta Bread (V)  
£9.95  
Beer-Battered Haddock with Hand-cut Chips, Pea Puree and Tartar Sauce  
£9.95  
8oz Gammon Steak, Hand-cut Chips, Pineapple Chutney and Watercress Salad  
£9.95

**Side Orders**
£2.50 per portion
Roast Mixed Vegetables / Garlic Mushrooms / Hand-Cut Chips / Onion Rings / Sweet Potato Fries

Please Speak To A Member Of Staff Who Will Be Happy To Advise On Dishes That Are Available Gluten Free
**Desserts**

Lemon Posset, Whipped Cream, Fresh Strawberries and Puffy Pastry Pencil  
£5.45  
Homemade Chocolate Brownie with Chocolate Syrup and Vanilla Ice Cream  
£5.45  
Homemade Sticky Toffee Pudding with Toffee Sauce & Honeycomb Ice Cream  
£5.95  
Wychnor Mess, Summer Fruit Berries, Homemade Meringue, Whipped Cream and Raspberry Coulis  
£5.45  
A Selection of Midlands Cheeses, Water Biscuits, Homemade Apple Chutney, Fresh Fruits and Honey  
£6.95  
Trio of Ice Creams with Whipped Cream and Fruit Coulis  
£3.95

**Hot Drinks**

Americano £2.50  
Latte £2.60  
Cappuccino £2.80  
Espresso £2.00  
Double Espresso £3.00  
Macchiato £2.50  
Café Mocha £2.80  
Selection of Tea Available from £2.00  
Liquor Coffee £4.75

**Liquors**

Baileys £3.00  
Courvoisier £3.00  
Tia Maria £2.50  
Selection of Whiskeys from £2.50

*A European Directive of Allergens guide to potential allergens present in our foods is available for your information. Please ask a member of staff for details. In order for your food to be prepared using entirely fresh ingredients, please be aware that there may be a wait of up-to but no more than 40 minutes.  
(V) Denotes Suitable for Vegetarians*