

DINNER MENU

Starters

HOMEMADE SOUP £7.50
served with toasted bread
(G,C,GF)

CALAMARI RINGS £9.00
served with spicy mayo
(G,D,E)

BRANDY MARINATED PORK TERRINE
served with caramelised onions,
bread croutons £9.00
(G,M,D)

CLASSIC CHICKEN CAESAR SALAD £14.00/
£17.50 Baby gem lettuce, fried bacon,
shaved parmesan & croutons (G,F,D)

HOMEMADE PANKO CRUMB FISH ROLLS
£9.00
spicy tomato sauce
(F,G)

GARLIC FLAVOURED FLAT MUSHROOM
£12.95
topped with Mediterranean vegetables
& Halloumi cheese served with red
pepper coulis

MEZZE PLATTER £16.50
tabbouleh, hummus, falafel,
fresh vegetables
(cucumber, cherry, tomato, radish),
feta cheese, olives & flat bread
(D,E,G,SE)

FRIED HOT CHICKEN WINGS £8.75
homemade BBQ sauce
or spicy Buffalo sauce (M)

Dinner

BEEF STROGANOFF £19.95
served with homemade buttered pasta
(G,D,M)

CUMBERLAND SAUSAGES £18.00
mash potato, green vegetables & onion gravy
(D,M)

WROXTON BEEF BURGER £17.50
smoked cheese/streaky bacon/ burger sauce,
tomato, baby gem, brioche bun, served with fries
(G,D)

8OZ RIBEYE STEAK £32.95
flat seared mushroom, Beef tomato,
onion rings, fat chips
served with peppercorn or blue cheese sauce
(G,D,GF)

TERIYAKI SALMON £22.50
pan fried teriyaki salmon,
with stir-fried green vegetables & steam rice
(g,s)

HOT HONEY CHICKEN KEBABS £21.00
flatbread with crispy fries, spicy mayo & salad
(G,E,M)

HOMEMADE VEGETABLE BURGER £14.75
homemade vegetable Patti, fried mushroom, tomato,
baby gem, brioche bun, fries
(G,D)

SEABASS £23.00
new potatoes, seasonal vegetables, white wine sauce
(F,GF)

SRI LANKAN CHICKEN CURRY £22.50
steamed rice, lime pickle & poppadom
(G,M)

BEER BUTTERED FRESH HADDOCK £18.00
beer battered fresh haddock, fat chips,
garden peas, lemon wedge
(F,GF)

LAMB SHOULDER £21.00
honey glazed carrots, spring greens, mash &
Madeira jus

WILD MUSHROOM FRICASSEE £16.95
buttered linguini with wild mushroom
fricassee (Ve,V)

Sides

SEASONAL VEGETABLES £4.50

FAT CHIPS/ SKIN ON FRIES £5.00

HALLOUMI CHIPS £5.50

GARLIC BREAD £4.00

WROXTON HOUSE SALAD £4.50

C - Celery, D- Dairy, F - Fish, E - Egg, G - Gluten, M - Mustard, S - Soya, SO - Sulphites, SF - Shellfish, N- Nut, MS - Mollusc, SE - Sesame,
LU-Lupin, P-Peanuts, Ve - Vegan

PUDDINGS

Dark Chocolate Brownie £8.50
Vanilla ice cream and chocolate sauce
(G,D)

Lemon Tart £8.50
Berry compote with lemon sorbet
(G,D,E)

Sticky Toffee Pudding £8.50
Butterscotch sauce and clotted cream ice cream
(G,D,E)

Vanilla Crème Brule £8.50
Shortbread biscuits
(GF available)

Apple and Rhubarb Crumble £8.50
Crunch crumble on top with custard or ice cream
(G,D,E)

Eton Mess £8.50
Vanilla Chantilly with berry compote and crunchy meringue
(GF,D)

Wroxton Trio of Cheese £12.95
Country crackers, chutney, grapes and celery
(D,G,GF)

