



The Wild Mushroom  
A la carte Dinner Menu

To Start

Soup

Pea Cappuccino with Crab Fritters  
6.50

Goats Cheese

Goats Cheese with Red Pepper Jelly, Mediterranean Vegetables  
Parmesan Pastry  
7.50

Duck

Smoked Duck Breast and Croquette with Apricot Chutney, Broad Beans  
8.50

Mackerel

Seared Mackerel Fillet with Pickled Cucumber, Herb Oil and Grapefruit  
8.95

Prawn

Tiger Prawn Risotto with Basil and Orange  
9.95

Terrine

Guinea Fowl and Ham Hock Ballotine with Piccalilli, Hazelnut Toast  
7.50

Artichoke

Globe Artichoke and Wild Mushroom Pithivier with Sage Butter  
8.00



## Main Course

### Beef

Beef Fillet and Slow Cooked Jacobs Ladder with Claret Sauce  
Heritage Vegetables, Lardons, Mustard Creamed Potato  
24.50

### Guinea Fowl

Breast of Guinea Fowl and Tortellini with wild Mushroom  
Madeira Café Au Lait Sauce  
17.50

### Sea Trout

Grilled Fillet of Sea Trout with Samphire, Summer Vegetables  
Cockles, Lemon Chive Sauce  
16.95

### Ravioli

Goats Cheese and Basil Ravioli  
with Caramelised Butter Nut Squash, Wild Mushrooms  
14.95

### Squab Pigeon

Roast Squab Pigeon with Cassis Sauce, Caramelised Apple, Celeriac Puree  
17.95

### Sea Bass

Pan Fried Fillet of Wild Sea Bass with Langoustine  
Roast Fennel, Leek, Orange Pernod Sauce  
18.25



## Desserts

Trio of Ice creams with Almond and Orange Tuille

Dark Chocolate Delice with Cherry Textures, Red Wine Caramel

Iced White Chocolate Parfait with Strawberry Sorbet and Compote  
Black Pepper

Vanilla Panna Cotta, Raspberry Jelly, Poached Peaches, Almond Macaroon

Passion Fruit and Summer Berry Gratin  
With Raspberry Sorbet

### **Desserts 8.95**

Selection of British Cheese 9.95  
Cheese with a glass of port 13.25

Filter Coffee, Espresso, Cappuccino,  
Hippie Teas and Sweet Meats 3.75 (refills 1.75)

### **Dessert Wines by the Glass**

Elysium Black Muscat – California, 2015  
Aromas of roses & a full, sweet berry  
flavoured palate. 15% 8.95

Estate Moscatel Torres Oro - Spain NV  
Seductive sweet wine with floral scents  
of roses & flavours of honey. 15% 7.95

Chateau Les Mignets - Sauternes 2013  
Perfect pudding wine with a rich texture  
& notes of honey & apricots. 14% 9.50



## The Wild Mushroom Taster Menu

Canapés

Pea Cappuccino with Crab Fritters

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Seared Mackerel Fillet with Pickled Cucumber, Herb Oil and Grapefruit

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Smoked Duck Salad with Apricot Chutney, Broad Beans

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Roast Squab Pigeon with Cassis Sauce, Glazed Apple and Celeriac Puree

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Strawberry Carpaccio with Mint and Sorbet

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Dark Chocolate Delice with Cherry Textures Red Wine Caramel

Thirty-Eight Pounds

*This Menu is available for the whole table only*

# The Wild Mushroom Restaurant

## Luncheon Menu

2 courses 19.95

3 courses 23.95

Canapés

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Minted Pea Cappuccino with Indian Spiced Crab Fritters

Cuttlefish, Orange, and Basil Risotto

Goats Cheese with Red Pepper Jelly, Mediterranean Vegetables Parmesan Pastry

Seared Mackerel Fillet with Pickled Cucumber, Herb Oil and Grapefruit

Guinea Fowl and Ham Hock Ballotine

Piccalilli, Hazelnut Toast

Globe Artichoke and Wild Mushroom Pithivier with Sage Butter

Smoked Squab Pigeon, Broad Bean and Apricot Salad

Croutons

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Seared Calves Liver, Roasted Shallot, Crisp Pancetta, Sage Sauce

Slow Cooked Jacobs Ladder with Claret Sauce

Heritage Vegetables, Lardons, Mustard Creamed Potato

Fillet of Wild Sea Trout with Cockles

Summer Vegetable, Samphire

Goats Cheese and Basil Ravioli with Caramelised Butter Nut Squash, Wild Mushrooms

Confit Leg and Caramelised Duck Breast with Cassis Sauce, Caramelised Apple, Celeriac Puree

Pan Fried Sea Bream, Langoustine, Orange and Pernod Bisque

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Trio of Ice creams with Almond and Orange Tuile

Dark Chocolate Delice with Cherry Textures, Red Wine Caramel

Iced White Chocolate Parfait with Strawberry Sorbet and Compote

Black Pepper

Vanilla Panna Cotta, Raspberry Jelly, Poached Peaches, Almond Macaroon

Passion Fruit and Summer Berry Gratin

With Raspberry Sorbet

Cheese

Selection of British Cheese £2.00 Supplement

**Filter Coffee, Espresso, Cappuccino,  
Hippie Teas and Sweet Meats 3.75 (refills 1.75)**

## Sunday Lunch July 2020

3 courses

28.00pp

Canapés

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Minted Pea Cappuccino

Goats Cheese with Red Pepper Jelly  
Mediterranean Vegetables Parmesan Pastry

Seared Mackerel Fillet with Pickled Cucumber, Herb Oil and Grapefruit

Duck Gibier Terrine with Piccalilli, Hazelnut Toast

Globe Artichoke and Wild Mushroom Pithivier with Sage Butter

Smoked Duck Breast and Croquette with Apricot Chutney, Broad Beans

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Seared Calves Liver, Roasted Shallot  
Crisp Pancetta, Sage Sauce

Slow Cooked Jacobs Ladder with Fillet  
Heritage Vegetables, Lardons, Mustard Creamed Potato

Breast of Guinea Fowl and Tortellini with Wild Mushrooms  
Madeira Café Au Lait Sauce

Fillet of Cod with Samphire  
Summer Vegetable, Lemon Chive Sauce

Goats Cheese and Basil Ravioli with Caramelised Butter Nut Squash, Wild Mushrooms

Caramelised Duck Breast with Confit Leg  
Cassis Sauce  
Caramelised Apple, Celeriac Puree