



The Wallace

# RESTAURANT

## STARTERS

Carrot and ginger soup with parsley oil served with artisanal bread and lightly salted butter (v) £10.95  
868 KCal

Chicken and leek terrine with fig chutney and granary toast £13.95  
394 KCal

Smoked mackerel with beetroot salad, watercress and radish £14.95  
304 KCal

Wallace superfood salad with quinoa, wild rice, broccoli rabe and citronette (vg) £11.50  
332 KCal

## MAINS

Asparagus and broccoli risotto with watercress (vg) £21.95  
331 KCal

Chicken supreme with salsify mousse, romanesco, grilled leeks and nettle pesto £23.75  
428 KCal

Roasted cod and pac choi with crispy pancetta, samphire and white wine sauce £24.75  
365 KCal

Braised feather blade of beef, tomatoes, baby carrots, onions and new potatoes £25.50  
336 KCal

## NIBBLES

Marinated mixed olives £5.00 | 482 KCal

Roasted mixed nuts £5.00 | 508 KCal

Salted Marcona almonds £6.50 | 493 KCal

## SET MENU

2 courses £32

3 courses £38

### STARTER

Carrot and ginger soup with parsley oil served with artisanal bread and lightly salted butter (v) | 573 KCal

Chicken and leek terrine with fig chutney and granary toast | 394 KCal

### MAIN

Chicken supreme with salsify mousse, romanesco, grilled leeks and nettle pesto | 428 KCal

Asparagus and broccoli risotto with watercress (vg) | 331 KCal

### DESSERT

Passionfruit cheesecake with lime and coconut | 403 KCal

Poached rhubarb Eaton mess (vg) | 231 KCal

## DESSERTS

Poached rhubarb Eaton mess (vg) £10.50  
231 KCal

Passionfruit cheesecake with lime and coconut £9.95  
403 KCal

Choice of ice cream:  
Dark chocolate 93.6 KCal  
Madagascan vanilla 173.6 KCal  
Mixed berry 573 KCal  
Passion fruit sorbet 92 KCal

2 scoops £5.95

3 scoops £7.95

## SIDES

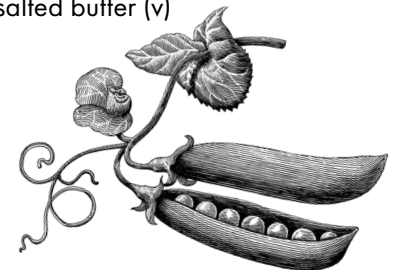
Fries (vg) £5.75  
308 KCal

Truffle and parmesan fries (v) £7.75  
388 KCal

Green beans with citronette (vg) £6.95  
47 KCal

Tender mixed leaf salad (vg) £5.50  
51 KCal

Artisanal bread basket served with lightly salted butter (v) £4.50  
530 KCal



## CHEESE & CHARCUTERIE

Selection of three cheeses, served with crackers, bread, grapes, celery and fig chutney (v) £16.50 | 955 KCal

Selection of three cured meats served with bread, caperberries, gherkins baby onions and red pepper hummus £16.95 | 401 KCal

v – vegetarian | vg – vegan

Adults need around 2000 kcal a day - UK Government Daily Calorie Needs statement. If you have an allergy or intolerance, please speak to a member of our catering team before you order or purchase any food or drink. The written allergen information that we provide, details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contains), please ask us so that we can help you with your choice. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients may change. An optional gratuity of 12.5% will be added to your bill - all gratuities go to the staff in the kitchen and the restaurant.