

Early Evening Menu 3
Wednesday and Thursday Evenings: Seating 5:30pm – 6:30pm
14th January to 5th February 2026

Chicken Liver Parfait | Garlic Toasted Sourdough | Dark Ale Chutney

(v) Toasted Walnut & Roquefort Arancini | Spiced Pear Purée | Crisp Sage

Soused Mackerel | Fennel | Caramelised Apricots | Oat Crackers

(v) Homemade Soup of the Day

All starters are served with homemade bread, and butter

Steamed Venison Suet Pudding
Aligot Potato | Honey Roast Parsnips | Sauteed Sprouts & Bacon | Port Jus

Confit Duck Leg
Potato & Thyme Rosti | Braised Red Cabbage | Orange & Whiskey Sauce

Baked Herb Crusted Halibut
Sautéed Runner Beans & Shallots | Lemon & Coriander Pearl Cous Cous | Mushroom & Chestnut Broth

(v) Pan Fried Cauliflower Steak
Roast Bombay Potatoes | Onion Bhaji | Coriander Chimichurri

Choice of Desserts
Please ask your server for today's selection

All starters £6.50
All main courses £11.95
All desserts £6.50

or choose all 3 courses for £22.50

For more information, or to make a booking:

Call 01709 722767 | Find us on Facebook | www.thewharncliffe.co.uk | email wharncliffe@rnngroup.ac.uk