

**Early Evening Menu 3**  
**Wednesday and Thursday Evenings: Seating 5:30pm – 6:30pm**  
**14<sup>th</sup> January to 5<sup>th</sup> 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*

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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

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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.thewharnciffe.co.uk](http://www.thewharnciffe.co.uk) | email [wharncliffe@rnngroup.ac.uk](mailto:wharncliffe@rnngroup.ac.uk)