

Early Evening Menu 4
Wednesday and Thursday Evenings: Seating 5:30pm – 6:30pm
25th February to 19th March 2026

Beetroot Salmon Gravlax | Whipped Dill Sour Cream | Fennel & Caper Salad

Mozzarella & Pesto Tortellini | Tomato & Smoked Garlic Consommé | Parmesan Crisp

Haggis Scotch Egg | Piccalilli | Watercress

(v) Homemade Soup of the Day

All starters are served with homemade bread, and butter

Roast Lamb Rump

Celeriac Fondant | Minted Pea Purée | Charred Baby Leeks | Cherry & Port Wine Jus

Seared Calves Liver

Caramelised Onions | Wholegrain Mustard Mash | Buttered Savoy Cabbage | Red Wine Reduction

Trout En Croute

Chive Crushed New Potatoes | Green Beans & Almonds | Gooseberry & White Wine Sauce

(v) Balsamic Beetroot & Goats Cheese Orzo

Crisp Spring Onions | Toasted Pine Nuts | Sardinian Flat Bread

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