

Early Evening Menu 2
Wednesday and Thursday Evenings: Seating 5:30pm – 6:30pm
4th to 19th November 2026

Salted Cod Fritters
Sweetcorn & Spring Onion Filling | Charred Red Pepper & Chorizo Sauce

Chicken Liver Pate
Smoked Garlic Butter | Red Onion Chutney | Toasted Brioche

(v) Pan Seared Butternut Squash Fondant
Coconut & Masala Broth | Onion Bhaji | Spiced Cauliflower | Coriander

(v) Homemade Soup of the Day

All starters are served with homemade bread, and butter

Braised Beef Olive
Smoked Bacon & Pickle Stuffing | Sausage Meat & Thyme Bon Bon
Pomme Purée | Pan Fried Sprouts | Carrot Crisp | Red Wine Sauce

Pork Belly & Crackling Skin
Hasselback Potatoes | Maple Glazed Carrots | Steamed Kale | Madera Sauce

Pan Fried Curried Sea Bass
Garlic Parmentier Potatoes | Cauliflower Purée | Wilted Spinach | Prosecco & Mussel Velouté

(v) Roasted Beetroot & Wild Mushroom Risotto
Toasted Walnut & Stilton Crumb

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