



WYCK HILL HOUSE
— Hotel & Spa —

Starters

Pan Fried Scallops

Parsley Root Puree and Citreous Vinaigrette
£3.95 Supplement Applies

Cotswold Game & Pistachio Terrine

Wrapped in Smoked Streaky Bacon, Onion & Green Apple
Chutney

Heritage Beetroot Salad

Boilie Goats Cheese, Caramelised Hazelnuts

Pave of Oak Smoked Salmon

Bois Boudran Sauce

Wild Boar Tortellini

Butternut Squash & Sweet Spices

Braised Pork Cheek

Celeriac Puree, Baby Apple, Honey & Red Pepper Sauce

Pan Seared Polenta

Crispy Hen's Egg, Tomato & Ginger Compote



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Mains

Oven Roasted Chicken Breast

Baby Spinach, Roasted Salsify, Rosti Cake & Thyme Sauce

Ruby Red Devon Beef Fillet

Pomme Anna Potato, Tenderstem & Cep Sauce

£5.95 Supplement Applies

Pan Seared Duck Breast

Fondant Potato, Cavolo Nero & Blackberry Sauce

£4.95 Supplement Applies

Pan Fried Cornish Hake

Colcannon Mash, Langoustine Bisque

Autumn Vegetable Suet Pudding

Cabbage & Spring Onion Potato Puree

Lasagne of Baby Spinach & Tenderstem

Leek with Saffron & Dill

Chefs Dish of the Day

Please see your waiter

Fish from Market

Served with Chef's Choice Garnish



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Desserts

Warm Treacle Tart
Lemon Curd Cream

Poached Pear
Red Wine & Thyme

Dark Chocolate & Clementine Bread & Butter Pudding
Crème Anglaise

Granny Smith Apple Crumble Tartlet
Cinnamon Ice Cream

Sticky Toffee Pudding
Caramel Sauce, Vanilla Ice Cream

Selection of Ice Cream

Selection of Five British Cheeses
£2.95 supplement applies

Two courses ~ £27.50 per person
Three courses – £35.00 per person

Please notify a member of our team should you have any dietary requirements