

# Wilton Court Dinner Menu

## Selected cocktails

**Pimms** £6.50

A classic British cocktail  
Pimms No 1 mixed with lemonade, served over ice,  
finished with fresh mint, cucumber, orange, and strawberry

**Woo Woo** £6.50

A fruity mix of peach schnapps, vodka and cranberry juice  
finished with ice and a wedge of lemon

**Truly British** £6.50

Celebrate your patriotic side.  
gin, elderflower and apple juice,  
served over ice with a slice of fresh apple

**Cosmopolitan** £8.50

A favourite with the ladies  
Vodka, Cointreau, cranberry and lime juice

**Mojito** £7.00

The refreshing Cuban classic  
Bacardi mixed with mint, sugar, lime and soda served over ice

**Bakewell Bellini** £8.00

The classic taste of Bakewell tart  
Cherry kirsch and amaretto topped with prosecco

## Non-alcoholic cocktail

**Gentle Breeze** £4.25

Apple, cranberry and lime juice served over ice

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## **Starters**

Celeriac veloute hazelnuts, truffle bon bon (V),	£6.25
Goats cheese mousse, beetroot, balsamic, rocket * (V)	£6.50
Scallops, cauliflower, pancetta *	£9.95
Slow roasted pork belly, celeriac, apple*	£7.95
Mackerel, fennel, carrot, horseradish*	£7.50
Pigeon, butternut squash, pearl barley*	£7.95

## **Mains**

Salmon, herb gnocchi, spinach, saffron	£17.50
Pork tenderloin, fondant, sesame, carrot & ginger, radish, soy*	£15.95
Fillet steak, dauphinoise, wild mushroom, purple sprouting, jus*	£26.00
Chicken supreme, pancetta, pomme puree, potato lattice fine beans, kale, jus *	£17.00
Hake, cassoulet, king prawns, samphire, poached egg *	£17.50
Beetroot risotto, feta, walnuts, rocket *(V)	£14.00
Wild Mushrooms, potato gnocchi, garlic cream, Cavolo Nero (V)	£14.00

## **Side dishes**

Seasonal vegetables	£3.50
Triple cooked chips	£3.50
Skinny fries	£3.50
Sweet potato fries	£3.50
Green salad	£3.50

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## **Desserts**

Chocolate delice, honeycomb, walnuts, walnut ice cream *	£7.50
Custard pannacotta, rhubarb, rhubarb & vodka sorbet gingerbread *	£7.50
Lemon tart, lemon curd, raspberries, raspberry sorbet	£7.50
Banoffee Cheesecake, banana, toffee sauce, vanilla ice cream	£7.50
Cheese board * Hereford Hop, Finn & Pearl las selection of local cheese, celery, grapes, tomato chutney, biscuits	£7.95
Ice-cream and sorbet selection Choice of 3 – please ask your waitress for options	£6.00

## **Tea and coffee**

Pot of tea served (choice of herbal, fruits, English breakfast or Earl Grey)	£3.50
Pot of filter coffee	£3.50
Americano	£3.50
Café au Lait	£3.50
Espresso	£3.50
Latté	£3.50
Cappuccino	£3.50
Your choice of liqueur coffee	£6.00

A 7 course tasting menu at £65.00 is available by prior arrangement designed by Head Chef Laura O'Brien to be enjoyed by the whole table

Meat is served medium rare, please advise if you would like your meat cooked further. Burgers are cooked through.

\* - Gluten free

V - vegetarian

Please advise a member of staff if you have any food allergies or intolerances. We are happy to discuss suitable options with you.

Our kitchen is not nut free. Dairy free and vegan options available by prior arrangement.