



WISTERIA HOTEL

oakham

Summer Allergen Menu

Starters

Seasonal Soup – home-made bread G/Ve	£7
Truffled Goats cheese – watermelon, apple & blackberry D	£8
Heritage Tomato & Mozzarella Salad – basil, hazelnut pesto D/N	£7
Cured Mackerel – toasted feta, radish, shallot & parsley dressing D/M	£8
Handmade Duck Spring roll – Hoisin sauce & sesame slaw G/So/Su	£8
Ham Hock Press – pickled carrot, homemade piccalilli, crostini G/M/Su	£7.50

Mains

Pan Fried Duck Breast - shallot tatin, cavolo Nero, sweet potato puree, jus G/Su	£19
Cod Loin – herb & garlic roast potatoes, confit tomato salsa F	£17
Wisteria Beef Burger –Applewood cheddar, homemade relish, salad garnish, fries G/D/Su	£17
Wisteria Vegetable Burger–chickpea, courgette, sweet potato burger, salad, fries Ve/G/Su	£16.50
Kohl Rabi Fondant – citrus, samphire & heritage tomato Ve	£17
House Chicken Caesar Salad - homemade bread croute, parmesan crisp D/G/E	£17
Hand Cut Sirloin Steak - Café de Paris butter, grilled mushroom, vine tomatoes, chips D	£24.50
8oz Ribeye Steak – Café de Paris butter, grilled mushroom, vine tomatoes, chips D	£26.50

Sides - £4.50 each

Truffle & Parmesan Fries, truffle mayo D/E	Cherry Tomato, Rocket & Parmesan Salad D
Smoked Applewood Dauphinoise D	Tender Stem Broccoli, Bacon & Almonds N
Honey Roast Carrots	

Desserts- £8 each

Iced Orange Parfait – passionfruit E/D
Banoffee Pie D/G
Dark Chocolate Delice – espresso ice cream and chocolate garnish D/G
Vanilla Cheesecake – lemon sorbet D/G
Coconut Panna Cotta – pineapple, mint & chilli salsa, raspberry sorbet Ve
Wisteria Mess – raspberry meringue, cream, summer berry compote D/E

Cheese Board – Cote Hill Blue, Rutland Red Leicester, Cote Hill Yellow, Homemade Apricot and Sherry chutney, water biscuits, grapes (**£2 supplement**) **D/G/Su**

Coffee, Port & Dessert wine

Barros LBV/10yr Tawny port Su	£4.95
Late Harvest Sauvignon Blanc Su	£5.25
Two chimps Coffee & loose-leaf Tea	From £2.75

Initials indicate the dish contains: **D** dairy, **S** shellfish, **G** gluten, **E** eggs, **F** fish, **N** nuts, **M** mustard, **So** soy, **Su** sulphites, **C** celery, **M** mustard, **GFO** gluten free options, **Ve** vegan options. An optional 10% service charge will be added to all tables of 8 or more. 100% of tips and service charges go to the F&B team.