



WISTERIA HOTEL

oakham

Spring Allergen Menu

Starters

Jerusalem Artichoke Soup, artichoke crisps – home-made bread. V/Vo/GFo	£7
Chicken Liver Pate – pear and port jelly, baby leaf salad, toasted brioche. E/GFo/Su/D	£8
Smoked Applewood Croquette – blushed tomato and grain mustard aioli. D/G/M/E	£7
Confit Duck Tortellini – beetroot and jus. G/E/Su	£8.50
Beetroot Cured Salmon – smoked salmon mousse. F/D	£8
Burrata- chargrilled spring onion & hazelnuts, rocket salad. V/D/N	£7

Mains

Pan fried Duck breast - shallot tatin, buttered kale & sweet potato puree. D/G/Su	£19
Tandoori Cod – Sticky honey & coriander rice, charred tender stem & chilli. F/M/D	£17
Wisteria Beef Burger – brie, bacon & cranberry, fries. D/GFo	£16.50
Grilled King Oyster Mushroom – polenta cake, sundried tomato, pesto. V/Vo/D	£17
Paneer, Chickpea, & Spinach Curry – Bombay potatoes & homemade flat bread. GFo/Vo/V	£16
Griddled Hanger Steak – chimichurri, heritage carrots, thyme & garlic potatoes.	£20.50
8oz Ribeye Steak – Café de Paris butter, flat mushroom, vine tomatoes, chips. D/M/Su	£26.50

Sides - £4.50 Each

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

Desserts- £8 each

Rhubarb & Custard Tart – rhubarb sorbet. D/G/V
Banoffee Pie. D/G/V
Peanut Butter & Dark Chocolate Mousse- peanut brittle, brownie crumb. D/G/N/V
Pear Tart Tatin – caramel ice cream. D/G
Coconut Panna Cotta – pineapple, mint & chilli salsa, raspberry sorbet. Ve

Cheese Board – Cropwell Bishop Stilton, Rutland Red Leicester, Black Bomber Cheddar, homemade chutney, oatcakes, grapes **£10 D/G**

Coffee, Port & Dessert wine

Barros LBV/10yr Tawny port	£4.75
Late Harvest Sauvignon Blanc	£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.