



# WISTERIA HOTEL

oakham

## Spring Menu

### Starters

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

### Mains

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

### Sides - £4.50 Each

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

### Desserts- £8 each

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

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

### 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

*Allergen menus are available on request.*

. 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.