



The Wychwood Inn

Roasted scallops,
garlic & sauternes butter sauce, chives 14.5

Classic beef tartare,
sourdough toast 9.5

Twice baked cheddar soufflé,
spinach & wholegrain mustard 11



Roasted cod, clams, n'duja,
samphire & white beans 24

Confit duck leg, glazed fondant potato,
wild mushrooms, braised red cabbage 24.5

28-day dry-aged Aubrey Allen Sirloin Steak to share,
creamed spinach, peppercorn sauce, skin on fries 70



Dark chocolaté profiteroles,
cherries & pistachio 10

Lemon meringue mille-feuille 9.5

Vanilla crème brûlée 9



To accompany your meal try our Wychwood love potion

Rhubarb Blush £10.50

