



The Wharf ~ Daily Menu

~ Sunday 25th January 2026 ~

Starters

- French onion soup with gruyere cheese croute**, warm seeded roll 611 kcal 8.45
- Chicken liver pâté**, onion marmalade, toasted bloomer (gfa) 571 kcal 8.95
- Smoked salmon**, herb blinis, beetroot, horseradish and chive crème fraîche 300 kcal 10.95
- Celeriac, pickled potato, beetroot**, lemon cashew macadamia white, peas, mint, sugar snaps, grain mustard dressing (vg, gf) 169 kcal 7.95
- Pan roasted scallops**, samphire, cucumber, buttered spinach, dill, tomatoes, shellfish butter sauce (gf) 299 kcal 15.95
- Wild mushroom arancini**, roasted spring onions, parmesan fondue, parsley oil (gf) 377 kcal 8.95

Nibbles

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| Pork chipolatas, honey mustard (gf) 293 kcal 7.95 | Beetroot hummus, flatbread (vg) 504 kcal 6.45 |
| Halloumi fries, tomato relish (v, gf) 554 kcal 7.75 | Sweet chilli king prawns, ciabatta 719 kcal 8.95 |
| Crispy duck fat roasties, tahini and sesame dip 415 kcal 6.25 | Crispy cauliflower, hot honey (v, gf) 286 kcal 6.25 |
| Crispy squid with satay dip 550 kcal 7.75 | Pork and apple sausage roll, apple sauce 346 kcal 6.25 |

Sharers

- Sharing Antipasto** - pork rilette, smoked romesco, salami, serrano ham, burrata, gordal olives, puccia bread 1194 kcal 21.95
- Mezze plate, burrata, smoked romesco, marinated aubergines, courgettes**, blushed tomatoes, balsamic onions, gordal olives, beetroot and rosemary hummus, smoked almonds, toasted focaccia (v) 1397 kcal 20.95
- Baked camembert**, truffle, honey, caramelised walnuts, roasted grapes, rosemary, toasted focaccia (v) 1311 kcal 16.95

Mains

- Steak burger**, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1380 kcal 17.95
- Beer battered fish and chips**, mushy peas, tartare sauce (gf) 1278 kcal 19.45
- Slow roasted duck leg**, bubble and squeak, peas, edamame beans, cavolo nero (gf) 935 kcal 21.95
- 8oz bacon chop**, fried egg, grilled pineapple, mushroom, tomato and chunky chips (gf) 1036 kcal 19.95
- 8oz dry-aged sirloin steak**, black garlic hollandaise, portobello mushroom, tomato, chunky chips (gf) 1841 kcal 33.95
- Pan fried seabass**, mussels, baby potatoes, white wine herb velouté (gf) 541 kcal 22.95
- Basil pesto and spinach gnocchi**, sun blush tomato's, roasted butternut squash, pine nuts (vg) 810 kcal 17.95
- Crispy beef salad**, sweet chilli sauce, roasted cashew nuts (gf) 873 kcal 18.45
- Caramelised pork belly**, ham hock fritter, apple gel, buttered greens and Calvados sauce (gf) 855 kcal 21.45
- Satay chicken salad**, coriander, spring onions, pak choi, pineapple, toasted peanuts 589 kcal 18.45
- Seared venison loin, thyme gnocchi**, caramelised roast onion, red wine jus (gf) 756 kcal 26.95
- Chicken, ham and leek pie**, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1396 kcal 18.75
- Mixed mushroom's tortellini**, celeriac purée, artichoke crisps, roasted spring onions (vg) 558 kcal 17.95
- Salmon and smoked haddock fishcake**, poached egg, white wine, tomato, caper sauce (gf) 602 kcal 16.95

Light Bites (Served until 5pm)

Chargrilled Jerk chicken wrap, spring onion, red pepper, pineapple salsa 759 kcal 11.95

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 962 kcal 15.95

Toasted focaccia, lemon macadamia, smoked almond romesco, piquillo peppers, courgettes, balsamic onions, olives (vg) 636 kcal 11.95

Kirkham's Lancashire, balsamic onion and leek quiche, crème fraîche new potato salad (gf) 785 kcal 12.95

Chargrilled puccia bread, prosciutto ham, creamy burrata, tomato and pesto rocket salad 750 kcal 12.95

Charred tenderstem broccoli, peanut, soy soba noodles, chilli, pak choi, roasted peanuts (vg) 680 kcal 13.95

Sides

Onion rings (gf) 289 kcal 4.95

Peppercorn sauce (gf) 137 kcal 3.25

Broccoli, chilli, almonds (v, gf) 291 kcal 5.25

Chunky chips (vg, gf) 535 kcal 4.95

Fries (vg, gf) 377 kcal 4.95

Garlic bread, cheese (v) 634 kcal 5.95

Garlic bread (v) 426 kcal 5.45

Buttered Mash (v, gf) 287 kcal 5.45

Black garlic hollandaise sauce (v, gf) 244 kcal 3.25

Puddings and Liquid Desserts

Proper hot chocolate, liquid chocolate, toasted marshmallows, whipped cream, triple chocolate brownie (gf) 973 kcal 7.95

Irish coffee (v, gf) 135 kcal 8.95

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 899 kcal 9.25

Spiced white chocolate crème brûlée, ginger snickerdoodle cookies (v) 643 kcal 8.25

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 652 kcal 9.25

Lemon curd, raspberry and vanilla cheesecake pot (v) 674 kcal 8.95

Blackberry and sticky apple sponge, vanilla custard (v) 562 kcal 8.95

Hot waffle, caramelised banana, toffee sauce, honeycomb ice cream (v) 857 kcal 8.45

Roasted pineapple, spiced oat granola, mango gel, coconut sorbet (vg, gf) 437 kcal 8.45

Cheeseboard

All cheeses come with biscuits, quince, caramelised onion chutney, grapes and celery

One cheese (v) 150 kcal 4.95

Three cheeses (v) 351 kcal 10.95

Five cheeses (v) 449 kcal 14.95

Wookey hole cave-aged cheddar . (v, gf) 125 Burts Blue (v, gf) 91 kcal

Blacksticks Blue (v, gf) 98 kcal

kcal

Ravens Oak Brie (v, gf) 94 kcal

Luna goats (v, gf) 92 kcal

Small Puddings and a Hot Drink

Choose a mini version of our puddings with a tea or coffee of your choice (excluding liqueur coffees or hot chocolate with Baileys)

Lemon curd, raspberry and vanilla cheesecake (v) 326 kcal 9.45

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal 9.45

Sticky toffee pudding, vanilla ice cream (v, gf) 385 kcal 9.45

Waffle, honeycomb ice cream, toffee sauce (v) 534 kcal 9.45

Hot Drinks

Selection of free (v, gf) 24 kcal 4.00

Americano (vg, gf) 0 kcal 4.00

Flat white (v, gf) 47 kcal 4.25

Espresso (v, gf) 0 kcal 3.45

Latte (v, gf) 122 kcal 4.25

Oat Milk (vg, gf) 28 kcal 6.50



Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.