



# The Wharf ~ Summer Menu

~ Friday 22nd May 2026 ~

## Starters

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- Leek and potato soup**, warm seeded roll (v, gfa) 589 kcal 7.45  
**Lamb and feta cheese croquette**, tahini yogurt, coriander and pine nut pesto (gf) 390 kcal 8.95  
**Deep fried brie**, rhubarb and apple salad (v, gf) 477 kcal 8.45  
**Korean fried broccoli**, kimchi, sesame, gotcha ketchup dressing (vg) 201 kcal 7.95  
**Chicken liver pâté**, bramble chutney, toasted bloomer (gfa) 587 kcal 8.95  
**Pan fried salmon**, spring vegetable broth, micro herbs (gf) 243 kcal 10.95  
**Mozzarella, peach, prosciutto ham salad**, raspberry puree, crisp focaccia 216 kcal 8.95  
**Pan fried scallops**, black pudding, Jerusalem artichoke purée (gf) 254 kcal 15.95

## Nibbles

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| Harissa sweetcorn ribs, sriracha mayo (vg, gf) 328 kcal 5.45           | Halloumi fries, spiced hot honey (v, gf) 663 kcal 7.75  |
| King prawns, garlic butter, ciabatta 423 kcal 9.45                     | Red pepper and tomato hummus, puccia (vg) 479 kcal 6.45 |
| Spicy chorizo, honey, red wine (gf) 617 kcal 6.95                      | Crispy baby squid with sriracha mayo 498 kcal 7.75      |
| Comte, Prosciutto ham, sun blushed tomato and pesto (gf) 382 kcal 8.45 | Bacon, maple and chilli chipolatas (gf) 543 kcal 6.95   |

## Sharers

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- Baked camembert**, truffle, honey, caramelised walnuts, roasted grapes, rosemary, toasted focaccia (v) 1311 kcal 16.95  
**Mezze plate, burrata, smoked romesco, marinated aubergines, courgettes**, blushed tomatoes, balsamic onions, gordal olives, beetroot and rosemary hummus, smoked almonds, toasted focaccia (v) 1396 kcal 20.95  
**Sharing Antipasto** - pork rilette, smoked romesco, salami, serrano ham, burrata, gordal olives, puccia bread 1195 kcal 21.95

## Mains

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- 16oz sirloin steak on the bone**, grilled tomato, portobello mushroom, onion rings, pepper sauce and chips (gf) 1943 kcal 35.95  
**8oz British sirloin 28 day dry aged**, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1414 kcal 33.95  
**Seared lamb rump**, pea and mint falafel, asparagus, wild garlic emulsion 1187 kcal 26.95  
**Steak burger**, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1380 kcal 17.95  
**Crispy buttermilk buffalo chicken burger**, smoked streaky bacon, blue cheese mayonnaise, fries 1350 kcal 17.95  
**Roast chicken**, rosemary potato terrine, braised leeks, crispy sage, mushroom ketchup 529 kcal 21.95  
**Beer battered fish and chips**, mushy peas, tartare sauce (gf) 1278 kcal 19.45  
Add curry sauce (vg, gf) 190 kcal 2.95  
**Steak and kidney pudding**, mash, buttered greens, red wine gravy (gf) 1244 kcal 18.95  
**Cauliflower, pepper and chickpea tagine**, cous cous, lemon yoghurt, flatbread (vg) 671 kcal 17.95  
**Red pepper and goat's cheese tortellini**, smoked almond romesco, basil dressing (v) 858 kcal 18.95  
**Five spiced crispy duck salad**, watermelon, cashew nuts, teriyaki and ginger dressing (gf) 871 kcal 17.95  
**Roast pork tenderloin**, cider sauce, fondant potato, tenderstem broccoli, sour apple purée (gf) 808 kcal 19.95  
**Moroccan crispy lamb salad**, cous cous, marinated apricot, lemon, mint yoghurt 995 kcal 18.95  
**Pan fried sea bass**, braised fennel, baby potatoes, samphire, Champagne velouté (gf) 727 kcal 25.95
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## Sides

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Warm puccia bread, garlic butter (v) 449kcal Broccoli, chilli, almonds (v, gf) 291kcal 5.25 Buttered Mash (v, gf) 285kcal 5.45  
6.25

Chunky chips (vg, gf) 535kcal 4.95

Fries (vg, gf) 377kcal 4.95

Peppercorn sauce (gf) 137kcal 3.25

Onion rings (gf) 289kcal 4.95

Mixed salad (vg, gf) 100kcal 4.75

Buttered vegetables (v, gf) 175kcal 4.95

Warm puccia bread, garlic butter,  
mozzarella (v) 536kcal 6.75

## Light Bites (served until 5pm)

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**Fillet steak sandwich**, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 963kcal 15.95

**Chicken Caesar tortilla wrap**, gem lettuce, crispy bacon, Parmesan 948kcal 11.95

**Hot Korean BBQ pork sandwich**, pickled veg salad 684kcal 11.95

**Shropshire blue, spring onion broccoli quiche**, apple, celery, grape salad, creme fraiche potato salad (v, gf) 861kcal 12.95

## Pudding and Dessert Drinks

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

**Irish coffee** (v, gf) 190kcal 8.95

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

**Hot waffle**, caramelised banana, toffee sauce, honeycomb ice cream (v) 849kcal 8.95

**Rich dark chocolate cheesecake**, raspberry sorbet (v) 614kcal 8.95

**Raspberry ripple Arctic slice**, raspberry sauce (v) 378kcal 8.95

**Summer pudding**, clotted cream (low sugar) (v) 288kcal 8.95

**Summer berry and meringue sundae**, clotted cream ice cream, white chocolate (v, gf) 699kcal 9.95

**Peach, strawberry and ginger crumble tart**, raspberry sauce, strawberry sorbet (vg, gf) 520kcal 8.75

## Cheeseboard

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All cheeses come with biscuits, quince, carrot and apricot chutney, grapes and celery

One cheese (v) 151kcal 4.95

Three cheeses (v) 349kcal 10.95

Five cheeses (v) 447kcal 14.95

Wookey hole cave-aged cheddar (v, gf) 125kcal / Burts Blue (v, gf) 91kcal / Ravens Oak Brie (v, gf) 94kcal / Luna goats (v, gf) 92kcal /

Blacksticks Blue (v, gf) 98kcal

## Small Pudding and Hot Drink

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

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

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

**Waffle**, honeycomb ice cream, toffee sauce (v) 527kcal 9.45

## Hot Drinks

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Selection of tea (v, gf) 24kcal 4.00

Americano (vg, gf) 0kcal 4.00

Flat white (v, gf) 47kcal 4.25

Espresso (vg, gf) 0kcal 3.45

Cappuccino (v, gf) 48kcal 4.25

Latte (v, gf) 122kcal 4.25



### Additional Menu Information

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.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.