



The Wharf ~ Sunday Menu

~ Monday 1st June 2026 ~

Starters

- Leek and potato soup**, warm seeded roll (v, gfa) 589kcal 7.45
Deep fried brie, rhubarb and apple salad (v, gf) 477kcal 8.45
Korean fried broccoli, kimchi, sesame, gotcha ketchup dressing (vg) 201kcal 7.95
Pan fried salmon, spring vegetable broth, micro herbs (gf) 243kcal 10.95
Mozzarella, peach, prosciutto ham salad, raspberry puree, crisp focaccia 216kcal 8.95
Vietnamese prawn and rice noodle salad, lime, chilli and ginger dressing 347kcal 8.95
Pan fried scallops, black pudding, Jerusalem artichoke purée (gf) 254kcal 15.95

Roasts

Try pairing the Roast Beef with a full bodied Rioja or pair the Roast Chicken and Roast Pork with a crisp glass of Gavi... or even the bottle.

- Sunday side sharing board**, pigs in blankets, buttered mash, cauliflower cheese and duck fat roast potato 1431kcal 19.95
Roast shoulder of lamb, rosemary red wine gravy (gf) 1469kcal 26.95
Half roast chicken, sage and apple stuffing, sausage wrapped in bacon (gf) 1388kcal 23.95
Roast beef (served pink), with Yorkshire pudding (gfa) 1181kcal 22.95
Roast loin of pork, sage and apple stuffing, crackling apple sauce (gf) 995kcal 21.95
Mixed roast beef (served pink), loin of pork, all the trimmings (gfa) 1280kcal 24.95
Butternut squash, pine nut, chestnut and cashew nut roast, hasselback potatoes (vg, gf) 881kcal 18.95

Bank Holiday Sides

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| Cauliflower Cheese 517kcal 6.95 | Buttered Mash (v, gf) 285kcal 5.45 | Duck fat roast potatoes (gf) 232kcal 5.45 |
| Pigs in blankets (gf) 519kcal 6.95 | Pork and apple stuffing (gf) 581kcal 4.95 | Broccoli, chilli, almonds (v, gf) 291kcal 5.25 |

Mains

- Appleby's Cheshire cheese, onion and potato pie**, buttered greens, carrot purée, gravy (v, gf) 1203kcal 17.95
Pan fried sea bass, braised fennel, baby potatoes, samphire, Champagne velouté (gf) 727kcal 25.95
Buttercross farm pork and apple sausages, buttered mash, greens and gravy (gf) 1348kcal 18.95
8oz British sirloin 28 day dry aged, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1414kcal 33.95
Minced beef, ale and potato pie, green vegetables, buttered mash, red wine gravy (gf) 1221kcal 18.95
Red pepper and goat's cheese tortellini, smoked almond romesco, basil dressing (v) 858kcal 18.95

Sides

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| Warm puccia bread, garlic butter (v) 449kcal | Chunky chips (vg, gf) 535kcal 4.95 | Fries (vg, gf) 377kcal 4.95 |
| 6.25 | | |
| Buttered vegetables (v, gf) 175kcal 4.95 | Peppercorn sauce (gf) 137kcal 3.25 | Warm puccia bread, garlic butter, mozzarella (v) 533kcal 6.75 |
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pudding and Dessert Drinks

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

Irish coffee (v, gf) 190 kcal 8.95

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 651 kcal 9.25

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

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

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

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

Peach, strawberry and ginger crumble tart, raspberry sauce, strawberry sorbet (vg, gf) 521 kcal 8.75

Lemon drizzle sponge pudding, vanilla custard (v) 567 kcal 8.95

Cheeseboard

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

One cheese (v) 151 kcal 4.95

Three cheeses (v) 349 kcal 10.95

Five cheeses (v) 447 kcal 14.95

Wookey hole cave-aged cheddar (v, gf) 125 kcal / Luna goats (v, gf) 92 kcal / Burts Blue (v, gf) 91 kcal / Blacksticks Blue (v, gf) 98 kcal /

Ravens Oak Brie (v, gf) 94 kcal

Small Pudding 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)

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) 527 kcal 9.45



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.