

THE WILTON ARMS

SET MENU

FOR THE TABLE

House marinated olives *(vg)* £6

Warm baguette, salted butter, Leonard's bread & butter pickles *(v)* £6.5

STARTERS

Spring vegetable & asparagus salad, Champagne vinaigrette *(vg)(gf)*

Smoked kipper pâté, boiled St Ewe egg, watercress

Cumberland scotch egg, piccalilli

MAINS

Wild garlic, pea & broad bean risotto *(vg)(gf)*

Grilled fillet of sea bream, saffron new potatoes, bouillabaisse sauce

Roast Aylesbury duck breast, celeriac purée, peppercorn sauce

Cumbrian flat iron steak, wild garlic butter, fries (£4 supplement)

SIDES

Seasonal house salad *(vg)* 6

Hot buttered new potatoes *(v)* 6

PUDDINGS

Yorkshire rhubarb fool, ginger crumb *(vg)*

Sticky toffee pudding, butterscotch sauce, vanilla ice cream *(v)*

Chocolate & orange brownie, clotted cream ice cream *(v)*

2 Courses £36 / 3 Courses £42

We cannot guarantee the absence of traces of nuts or other allergens. Please advise us if you have any particular dietary requirements. Please note a discretionary service charge of 12.5% will be added to your bill for you to consider.