

Starters

Harlequin olives, balsamic, olive oil, bread 5.50

Soup of the day 7.90

Pressed ham hock terrine, piccalilli & toast 8.50

Chargrilled fennel, courgette, hazelnuts, feta, orange, mint & parsley 8.00

Brixham scallops, compressed apple, cauliflower purée, scallop ceviche 11.25

Cured mackerel & saffron escabeche, pickled vegetables 8.00

Pigeon, pancetta & pomegranate salad, spinach & chilli-baked squash 9.00

Mains

Lamb rump, rosemary polenta, burnt aubergine purée, mint & anchovy dressing 20.50

Corn-fed chicken breast, grapefruit, baby beetroot, chargrilled leeks 16.50

Pan fried sea trout, herb crushed baby potatoes, samphire, radish and cockle butter sauce 19.00

Olive oil potato gnocchi, Laverstoke mozzarella, peas, shallots & broccoli pesto 13.50

Pressed pork belly, Fuller's black pudding rösti, spring onion purée 16.00

35-day aged Hampshire chateaubriand, triple-cooked chips, tomato, mushroom, béarnaise sauce (for 2 people) 59.50

Chalcroft farm ribeye steak, triple-cooked chips, tomato, mushroom, béarnaise sauce 25.80

The Wyk Shepherd's pie, garden peas 12.00

Frontier-battered cod, triple-cooked chips, crushed peas, tartare sauce 14.25

Chalcroft Farm beef burger, HSB Gouda, house slaw, French fries 14.50

Sandwiches - served with fries (Served at lunch only)

Grilled halloumi, roasted red peppers & pesto open sandwich 9.95

Pastrami, HSB Gouda, gherkin & American mustard on sourdough 11.95

London Porter smoked salmon & cream cheese on toasted bagel 10.45

Crayfish tails, avocado, sweet chilli mayo, coriander & lime on farmhouse white or granary 10.95

Coronation chicken, baby gem lettuce on farmhouse white or granary 9.45

Side Dishes £3.85 each or 2 for £6.60

Mixed leaf salad – Triple-cooked chips – Tenderstem broccoli

Rocket & parmesan salad – New potatoes



Wykeham Arms Prix-Fixe menu

Soup of the day

Pressed ham hock terrine, piccalilli & toast

Cured mackerel & saffron escabeche, pickled vegetables



Pressed pork belly, Fuller's black pudding rosti, spring onion purée

Roast cod, braised lentils & pancetta, spinach & salsa verde

Olive oil potato gnocchi, Laverstoke mozzarella, peas, shallots & broccoli pesto



The Wyk crumble, crème anglaise

Fig & almond crème brûlée, almond biscotti

Homemade ice creams (2 scoops)

2 Courses for £16.50

3 Courses for £19.50

Available at lunch **12pm-3pm** and from **6pm-7pm**
Monday to Friday only

12.5% service charge will be added to the bill for parties of 6 or more.

If you require information regarding the presence of allergens in any of our food or drink, please ask your host who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen it is not possible to guarantee our dishes are 100% allergen free.

