

THE WOLFF GRILL

SUNDAY LUNCH

TWO COURSES £32.00 | THREE COURSES £38.00

Children 12 and under eat at 50% discount or may choose from the Junior Sailor menu.

TO START

French Onion Soup

Rosemary Infused Pear, Goats Cheese, Hazelnut, Balsamic

Bloody Mary Prawns, Mussels, Tempura Smoked Eel

Poached and Smoked Chicken, Cherry Tomato, Spring Onion, Hazelnut, Tarragon Dressing

FOR MAIN

Recommended wine pairings by the glass are listed below each dish.

Slow Cooked Beef, Yorkshire Pudding, Roastie, Mash, Tenderstem, Carrot, Jus
Hellbent, Cabernet Sauvignon, Stellenbosch, South Africa. £10.95

Supreme of Chicken, Herb Stuffing, Whipped Potato, Savoy Cabbage, Smoked Bacon, Cauliflower Cheese
Barboulot, Chardonnay, France. £9.50

Pork Belly, Champ, Red Cabbage, Apple, Golden Raisin
Barboulot, Pinot Noir, France. £9.50

Confit Duck, Egg Noodles, Pak Choi, Sesame Seeds, Soy
Adrien Pierarnault, Fleurie, France. £10.50

Seabass, Crushed Potato, Green Peas, Spinach, Herb Cream
Hellbent, Chenin Blanc, Stellenbosch, South Africa. £10.25

We recommend sharing sides to accompany your main course. Choose from Chunky Fries, Skinny Fries, Mushrooms, or Fried Onion Rings. All sides are £4 per choice.

FOR DESSERT

Black Forest Gateau (V)

Apple Crumble, Custard Sauce, Vanilla Ice Cream (V)

Banoffee Tart, Chocolate Ice Cream (V)

Cheesecake of the Day

Late Harvest, Sauvignon Blanc, Chile. £7.50