

THE LEAPING HARE AT WYKEN VINEYARDS

England's First Vineyard Restaurant

APERITIFS

Wyken Bacchus Gin & Tonic Wyken Bacchus Gin, Tonic, Fresh Mint £10.00

Glass of Wyken Moonshine £12.00

Barrel Aged Negroni Gin, Vermouth, Campari, Aged in oak barrels £12.00

The Langberg Campari, Bitters & Moonshine £12.00

Wyken Rhubarb Aperitif Wyken Rhubarb Liqueur, White Rum, Ginger Ale £12.00

Wyken Spritz Wyken Wine, Sparkling Water, with your choice of a of Elderflower or Blackberry £8.00

TO BEGIN

Celeriac & Fennel Soup with Truffle Oil £9.00

Nicoise Salad: Lamb's Lettuce, Cherry Tomatoes, Suffolk New Potatoes, Soft Hen's Egg,
Anchovies & Olive Tapenade £10.00

Suffolk Marsh Pig Coppa, Burrata, Roast Peach, Mint & Chilli £14.00

Wyken Venison Carpaccio with Rocket, Parmesan & Truffle Oil £12.00

Smoked Chalk Stream Trout, Cucumber, Tonic Gel, Fennel Salad £14.00

TO FOLLOW

Wyken Pigeon Breast, Suffolk Beetroot & Courgette, Blackberry, Ratte Potato £27.00

Suffolk Pork Fillet & Belly, Fondant Potato, Sage & Onion, Jus Noisette £29.00

Fillet of Cod, Cannelloni of Wyken Courgette & Cromer Crab, Wyken Moonshine Velouté £34.00

Goats Cheese Arancini, Broad Beans, Peas, Shallot, Pine Nuts, Rocket Pesto £19.00

45 Day Dry Aged 8oz Sirloin Steak, Garlic Mushroom, Triple Cooked Chips £32.00
with your choice of Peppercorn or Béarnaise Sauce

SIDES

Wyken Fine Beans | Suffolk New Potatoes

Fries | Triple Cooked Chips | Rosemary & Parmesan Fries

£4.50 each

Please advise us if you have any food allergies

Game may contain shot

A discretionary 10% service charge will be added to your bill. It all goes
to the staff: those you see & those you don't