

3 FOR £15.00

BREADS & NIBBLES

(VG,GF) **Torched Gordal Olives 5.45**
smoked curry leaf oil, lime

(V) **Warm Cheddar Cheese Focaccia 5.95**
caramelised onion & garlic butter

(VG) **Italian Pizzetta**
garlic & herb glaze 6.45
(V) add mozzarella & Italian cheese 1.50

(V) **Truffle Camembert Pizzetta 8.95**
honey, truffle cream

(V) **Cacio E Pepe Whipped Ricotta 6.45**
chive oil, warm focaccia

(V) **Panko Mozzarella Sticks 6.45**
rosemary, aleppo chilli honey,
garlic & herb crème fraîche

CROQUETTES

Smoked Haddock Kedgeree 6.45
curry emulsion

Marmalade Ham & Guinness Rarebit 6.45
sweet mustard ketchup

(V) **Treacle Roasted Squash & Goats' Cheese 6.45**
beetroot & balsamic ketchup

STARTERS

Chorizo & Black Pudding Scotch Egg 8.45
pickled mustard seeds,
Pink Lady apple purée

(V) **Seasonal Soup Of The Day 6.95**
(NUTS) warm six-day sourdough,
Croxtan Manor salted butter

Smoked Mackerel, Mascarpone & Lemon Pâté 7.95
garlic glazed flatbread

Sizzling Hoisin Duck 13.95
cucumber, spring onions,
pickled red cabbage,pancakes

(GF) **Bang Bang King Prawn Tempura 9.95**
coconut, lime & herb dip

(GF) **Tikka Tandoori Popcorn Chicken 8.45**
Coronation dip

(VG) **Indian Potato Fritters 6.95**
(NUTS) tamarind, sweet onion & peanut,
green chutney

(V) **Garlic & Herb Roasted Mushrooms 8.95**
(NUTS) toasted brioche, Stilton sauce,
crispy shallots, pickled walnut
emulsion

SIDES

(VG,GF) **Thick-Cut Chips 5.45**

(VG,GF) **Seasonal Green Vegetables 4.95**
garlic & herb glaze

(VG,GF) **Garlic & Rosemary Skin On Fries 5.45**

(VG,GF) **Chop Salad 4.95**
chermoula dressing

(V,GF) **Roasted Carrots 4.95**
whipped caramelised onion
& garlic butter

(V) **Lemongrass & Scallion Rosti 5.95**
sticky soy & ginger sauce

(V,GF) **Two Fried Hen's Eggs 3.25**

(V,GF) **Onion Rings 5.45**
confit garlic mayo

(V,GF) **Truffle & Italian Cheese Skin On Fries 6.45**
truffle cream

FANCY A SPRITZ?

Aperol Spritz 7.00
Aperol, sparkling wine, soda,
served over ice

Hugo Spritz 7.00
elderflower liqueur, sparkling wine,
soda, served over ice

Limoncello Spritz 7.00
Limoncello, sparkling wine, soda,
served over ice

the wayfarer
country pub & restaurant

MAINS

Chicken Schnitzel 19.95
smoked garlic butter, sautéed
new potatoes, spinach, broccoli,
chorizo, roasted garlic & smoked
Cheddar cream

(GF) **Chargrilled Thai Chicken Skewer 21.95**
pak choi, broccoli, baby corn,
red onion, sticky coconut rice,
yellow Thai curry sauce

Chicken, Gammon & Leek Pie 18.95
shortcrust pastry, thick-cut chips,
seasonal mixed vegetables,
rosemary cream sauce

Classic Burger 17.95
brisket & short rib beef patty,
Cheddar cheese, burger sauce,
tomato, iceberg lettuce, seeded
brioche bun and skin on fries

+ Chargrilled smoked back bacon 2.45
+ Fried hen's egg 1.45
+ Black & blue topper 3.45

(V) **Spinach, Ricotta & Chestnut Mushroom Quiche 16.95**
herb crumb, chermoula salad,
smashed Greek lemon potatoes

Slow Cooked Pork Belly 18.95
carrot purée, sesame-wilted greens,
red chilli, lemongrass & scallion rösti,
sticky soy & ginger sauce

Ale Battered Fish & Chips 17.95
mushy peas, curry ketchup,
thick-cut chips

(GF) **Minted Lamb Cutlets 25.95**
pea purée, charred peas, garlic green
beans, lemon crushed potatoes,
redcurrant & mint jus

(GF) **Marmalade & Honey Glazed Bacon Chop 17.95**
fried hen's egg, caramelised
pineapple ketchup, IPA battered
onion rings, thick-cut chips

(GF) **Pan Roasted Sea Bass Fillet 21.95**
crayfish & dill butter, baby gem,
garlic new potatoes, green beans,
lobster bisque

Buttermilk Fried Chicken Burger 17.95
harissa hot honey, smoked
paprika aioli, iceberg lettuce,
tomato, whipped feta, seeded
brioche bun, skin on fries

Beef Cheek & Guinness Suet Pudding 21.95
clotted cream mash, mushy peas,
beef dripping gravy

(VG) **Mushroom & Caramelised Onion Shortcrust Pie 17.95**
(NUTS) pickled walnut ketchup, garlic & herb
green beans, potato terrine, wilted
spinach, stout gravy

(V) **Creamy Vodka Tomato Lumache Pasta 14.95**
(NUTS) green chilli, crushed pistachios,
Italian cheese

+ Chicken Parmigiana 4.95

SOURDOUGH PIZZA

*Finished with oregano, Italian cheese,
with garlic glazed crust*

(V) **Oven Roasted Mushroom 14.95**
spinach, garlic truffle cream

Pepperoni 14.95
red onions, jalapeños,
green peppers

(V) **Goats' Cheese & Caramelised Onion 15.95**
(NUTS) toasted walnuts, rocket

(V) **Classic Margherita 13.95**
cherry tomatoes, mozzarella,
fresh basil

Double Pepperoni 15.95
mozzarella, plum tomato sauce

(NUTS) **Burrata & Mortadella 15.95**
pistachio & basil pesto,
crushed pistachios,
burnt honey glaze

Scamorza & Lemon Chicken 15.95
whipped ricotta,
confit garlic & lemon purée

Chorizo & Spicy Nduja 15.95
freshly whipped burrata,
chilli honey

CHARGRILLED

Our steaks are dry aged for a minimum of 28 days.

*Basted in beef juices served with roasted tomato and garlic glazed field mushroom.
Served with either skin on fries or thick-cut chips.*

(GF) **280g Rump Steak 24.95**

(GF) **230g Ribeye 32.95**

(GF) **230g Fillet 38.95**

SAUCES 3.45

(GF) Whisky Peppercorn

(V,GF) Stilton Blue

(V,GF) Smoked Garlic & Parsley Butter

(GF) Red Wine & Sherry Vinegar

(GF) **675g Dry Aged Boston Rib Sharer 79.95**

basted in beef juices served with roasted
tomatoes, garlic glazed field mushrooms,
IPA battered onion rings, garlic & rosemary
thick-cut chips, whisky peppercorn sauce

(GF) **280g Pork Ribeye 17.95**

bramley apple & fennel glaze,
Pink Lady apple purée, skin on
fries or thick-cut chips

SALADS

(VG,GF) **Nourish 12.95**
sushi rice, pickled red cabbage, sushi
ginger, Asian slaw, chargrilled pineapple,
smashed avocado, edamame and sesame
miso dressing

(V,GF) **Protein Bowl 12.95**
(NUTS) steamed broccoli, roasted sweet potatoes,
edamame & peas, feta cheese, soft boiled
eggs, pickled red onion, salt & chilli roasted
peanuts, roasted sesame and lime & herby
hot honey ranch

Caesar 12.95
soft boiled hen's egg, salted anchovies,
crispy smoked bacon, baby gem, Italian
cheese, focaccia croutons and Caesar
dressing

(V,GF) **Mediterranean 12.95**
spinach, matcha Greek yoghurt
dressing, salted smashed cucumbers,
edamame, fermented red onions,
heirloom tomatoes, Gordal olives
and beetroot tzatziki labneh

ADD A TOPPING TO YOUR SALAD

(GF) **Lemon, Garlic & Herb Chicken Skewers 4.95**

(GF) **Smoked Salmon 4.95**

(V,GF) **Chargrilled Halloumi 4.95**

(GF) **Crispy Shredded Beef 6.95**
bang bang sauce

ALLERGENS



FOOD ALLERGY NOTICE

Our kitchens handle a wide range of allergens, so we can't guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requirement, please speak to a member of the team before placing your order.

SCAN TO VIEW ALLERGEN & NUTRITION INFORMATION

PAROGON GROUP IS A CERTIFIED B CORP BUSINESS
An optional 7.5% service charge will be added to your bill.
This is split equally between all team members.
If you would like it removing please speak to your server.



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WINE MENU

WHITE

125ml 175ml bottle

FRUITY & AROMATIC

Easy drinking classics that cut through a hearty pie

(VG) Bianco d'Italia Sollazzo, Italy	4.95	6.95	22.95
(VG) Trebbiano Pinot Il Sacrato, Italy	6.45	8.45	26.95
(VG) Vinho Verde Leme, Portugal			28.45
Sauvignon Blanc Faultline, New Zealand	8.95	10.95	37.45
(VG) Sancerre La Villaudière, France	10.45	13.45	48.95
Sauvignon Blanc Cloudy Bay, Marlborough, New Zealand			56.95

CRISP & REFRESHING

A fresh hit of citrus, perfect to accompany traditional fish & chips

(VG) Chenin Blanc Wild Garden, South Africa	5.75	7.75	24.95
Pinot Grigio Rubicone, Novità, Italy	6.75	8.95	27.95
(VG) Picpoul De Pinet Tournée du Sud, France	7.45	9.95	31.95
Riesling Watervale, Jim Barry, Australia			36.95
(VG) Chablis Domaine Grande Roche, France	10.95	13.95	49.95

BOLD & SMOOTH

Wines that hold their own against our rich & creamy dishes

Semillon Chardonnay Opal Ridge, Australia			25.95
(VG) Chardonnay Undurraga, Chile	6.95	9.25	28.95
(VG) Rioja Blanco Valdebaron, Bodegas Ondarre, Spain	7.95	10.25	35.95
(VG) Côtes du Rhône Blanc Parallèle 45, Jaboulet, France			41.95
(VG) Bourgogne Chardonnay Sylvain Debord, France			45.95

SPARKLING

125ml bottle

(VG) Prosecco, Collezione 96 Extra Dry Masottina, Italy	8.45	32.95
(VG) Prosecco, Collezione 96 Rosé Masottina, Italy	8.45	35.95
(VG) Champagne Collet Brut, France	10.95	54.95
(VG) Chalklands Classic Cuvée Brut, Simpsons, England		64.95
Champagne Veuve Clicquot Yellow Label Brut, France	15.95	79.95
Champagne Veuve Clicquot Rosé Yellow Label Brut, France		89.95

NON-ALCOHOLIC

125ml bottle

(VG) Levin 0% Blanc de Blancs Villa Noria, France	4.95	22.95
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ROSÉ

125ml 175ml bottle

(VG) Rosado Campules La Pelirroja, La Purísima, Spain	4.95	6.95	22.95
(VG) Zinfandel Blush Misty Peak, USA	6.45	8.45	26.95
Pinot Grigio Blush Novità, Italy	6.95	9.25	28.95
Château de l'Aumérade Côtes de Provence, France	7.95	9.95	35.95
(VG) Whispering Angel Côtes de Provence, France	10.95	13.95	49.95

RED

125ml 175ml bottle

EARTHY & MEDIUM - BODIED

Easy to enjoy. Perfect with creamy vodka tomato lumache pasta

Tempranillo El Concierto Tinto, Spain	4.95	6.95	22.95
Merlot Foundstone, Berton Vineyard, Australia	6.75	8.95	27.95
(VG) Rioja Primeur, Bodegas Ondarre, Spain	7.25	9.45	31.95
(VG) Primitivo Il Pumo, San Marzano, Italy	7.45	9.95	33.95
(VG) Côtes du Rhône Domaine de la Solitude, France			39.95

ROBUST & INTENSE

Happiest alongside our juicy steaks or chop

(VG) Shiraz Boundary Line, Australia	6.45	8.45	26.95
(VG) Malbec Raices, Andeluna, Argentina	7.45	9.95	31.95
(VG) Cabernet Merlot Bull Ant, Lake Breeze, Australia	8.45	10.45	36.95
Saint-Émilion Grand Cru, Château Cruzeau, France			52.95
(VG) Barolo Riserva Costa di Bussia, DOCG, Italy			65.95

SOFT & EASY-DRINKING

Fruit forward & well balanced. Great to accompany our veggie dishes

(VG) Pinotage Wild Garden, South Africa	5.75	7.75	24.95
(VG) Sangiovese Blend Il Sacrato, Italy			28.95
(VG) Montepulciano d'Abruzzo Feudi d'Albe, Bove, Italy			29.95
Pinot Noir Viña Edmara, Chile	7.95	9.95	35.95
(VG) Fleurie Olivier Ravier, France			49.95

ORANGE

White wine fermented with grape skins & seeds, resulting in a unique, amber coloured wine with a fuller body

bottle

(VG) Orange 'No es Pituko' Viña Echeverria, Chile			32.95
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