the wayfarer
country pub & restaurant

FANCY A SPRITZ?

Aperol Spritz
Aperol, sparkling wine, soda water
8.00

Hugo Spritz
elderflower liqueur, sparkling wine, soda water
8.00

3 FOR £17

SNACKS

great for sharing or a light starter

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

(V) **Baked Cheddar Rolls**
whipped hot honey butter 5.95

(GF) **Baked Baby Chorizo**
Rioja, sherry vinegar, honey glaze 6.95

(VG) **Italian Pizzetta**
garlic & herb glaze 6.95
(V) *mozzerella & Italian cheese* +1.50

Mac n' Cheese Garlic Pizzetta
bacon crumb, crispy shallots 8.95

Ham & Cheddar Croquettes
sweet mustard ketchup 6.45

(V) **Harissa Honey Halloumi Bites**
sesame seeds, paprika aioli 6.95

Chicken Gyoza Dumplings
miso & sesame dressing 7.45

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

STARTERS

(V) (NUTS) **Seasonal Soup Of The Day**
warm six-day sourdough, Croxton Manor salted butter 7.45

(GF) **BBQ Chilli King Prawn Skewers**
mango & jalapeño salsa 9.95

FESTIVE FAVOURITES

(V) **Panko Whipped Goat's Cheese Croquettes**
pickled beetroot, caramelised pineapple ketchup 8.95

Smoked Salmon & Dill Arancini
warm leek & potato bisque, chive oil 8.95

Crispy Sichuan Duck Leg
cherry hoisin, pickled cucumber, Chinese pancakes 13.95

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

(VG,GF) **Hot Buffalo Cauliflower 'Wings'**
green goddess dip, pickled celery 7.45

(V) **Baked Stilton Mushrooms**
crispy shallots, toasted garlic brioche 8.95

MAINS

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

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

(V) (NUTS) **Supergreen Creamy Pesto Casarecce Pasta**
Italian cheese, basil, slow roasted cherry tomatoes, toasted hazelnuts 15.95
+ chicken Parmigiana 4.95

Ale Battered Fish & Chips
mushy peas, curry ketchup, thick-cut chips 18.45

House Cheeseburger
brisket & short rib beef patty, Cheddar cheese, burger sauce, tomato, lettuce, seeded brioche bun, skin on fries 18.95
+ smoked bacon 2.45
+ fried hen's egg 1.75
+ black & blue topper 3.45

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

Crispy Panko Chicken
chorizo, sautéed new potatoes, spinach, broccoli, creamy garlic & Cheddar sauce 21.95

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

(VG) **Pumpkin & Sage Tortellini**
butternut squash, chestnut mushrooms, vegan feta, pumpkin seeds, mushroom jus 17.95

(GF) **Lemon & Herb Salmon Skewer**
sautéed new potatoes, mixed peppers & onions, spicy roasted red pepper cream 21.95

FESTIVE FAVOURITES

Roast Turkey Breast & Braised Leg
apricot stuffing, sprouts, seasonal greens, brown butter roasted carrots, beef dripping roast potatoes, pigs in blankets, rich red wine gravy 21.95

(VG) **Mushroom & Caramelised Onion Pie**
shortcrust pastry, garlic mash, crushed peas, stout gravy 17.95

(GF) **Chargrilled Trio of Lamb Chops**
mint & redcurrant glaze, parsnip purée, parsnip wedges, cavolo nero, rosemary lamb jus 26.95

Slow-Roasted Belly Pork
black pudding & clotted cream mash, braised red cabbage, wilted spinach, caramelised apple & cider sauce 18.95

SOURDOUGH PIZZA

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

Hot Pepperoni
jalapeños, red onions, green peppers 14.95

Chorizo & Spicy Nduja
freshly whipped burrata, chilli honey 15.95

Double Pepperoni
mozzarella, plum tomato sauce 15.95

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

(NUTS) **Burrata & Mortadella**
pesto, pistachios, honey glaze 15.95

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

SALADS

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

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

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

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**
bang bang sauce 6.95

CHARGRILLED

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

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

(GF) **10oz Rump** 25.95

(GF) **8oz Ribeye** 33.95

(GF) **8oz Fillet** 39.95

(V,GF) + two fried hen's eggs 3.25

SAUCES 3.45

(GF) **Whisky Peppercorn**

(V,GF) **Stilton Blue**

(V,GF) **Garlic & Parsley Butter**

(GF) **Red Wine**

SIZZLING CAJUN FAJITAS

mixed peppers & onion, Applewood cheese, salsa, sour cream, tortilla wraps. Choose from...

Chicken 19.95

King Prawn 19.95

Steak 21.95

SIDES

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

Pigs in Blankets
honey glaze 6.95

(VG,GF) **Buttered Sprouts and Greens**
garlic & herb glaze 5.45

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

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

(V,GF) (NUTS) **Brown Butter-Glazed Confit Carrots**
roasted hazelnuts & whipped goat's curd 5.45

(V,GF) **Smoked Cheddar Mash**
crispy shallots, chives 5.45

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

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

(V) **Cauliflower Cheese Gratin**
garlic crumb 6.45

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

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
(VG)	**Bianco d'Italia** Sollazzo, Italy	4.95	6.95	22.95
(VG)	**Chenin Blanc** Wild Garden, South Africa	5.95	7.95	24.95
(VG)	**Trebbiano Blend** Il Sacrato, Italy			26.95
	Riesling 'L' Fruity Dr Loosen, Germany	6.45	8.45	27.95
(VG)	**Pinot Grigio** Rubicone, Novità, Italy	6.95	8.95	28.95
(VG)	**Chardonnay** Undurraga, Chile	7.45	9.45	29.95
(VG)	**Vinho Verde** Leme, Portugal	7.75	9.75	30.95
(VG)	**Viognier** Les Collines du Bourdic, France			32.95
(VG)	**Picpoul de Pinet** Tournée du Sud, France	8.25	10.25	34.95
(VG)	**Rioja Blanco** Valdebarón, Bodegas Ondarre, Spain	8.45	10.45	35.95
	Sauvignon Blanc Faultline, New Zealand	8.95	10.95	38.95
	Albariño Bodegas Viña Cartín, Spain			41.95
	Sauvignon Blanc Craggy Range, New Zealand			45.95
(VG)	**Chablis** Domaine Grand Roche, France	11.45	14.45	51.95
(VG)	**Sancerre** La Villaudière, France	11.75	14.75	52.95

RED

		125ml	175ml	bottle
	Tempranillo El Concierto Tinto, Spain	4.95	6.95	22.95
	Carmènere Underraga, Chile			24.95
(VG)	**Shiraz** Boundary Line, Australia	6.75	8.75	26.95
	Merlot Foundstone, Berton Vineyard, Australia	6.95	8.95	28.95
(VG)	**Montepulciano d'Abruzzo** Feudi, d'Albe, Bove, Italy	7.45	9.45	29.95
(VG)	**Primitivo** Il Pumo, San Marzano, Italy	7.75	9.75	30.95
(VG)	**Rioja Joven** Hugonell, Spain	7.95	9.95	32.95
(VG)	**Malbec** Raíces, Andeluna, Argentina	8.25	10.25	34.95
(VG)	**Pinot Noir** Viña Edmara, Chile	8.45	10.45	36.95
(VG)	**Cabernet Merlot** Bull Ant, Lake Breeze, Australia	8.75	10.75	37.95
(VG)	**Ribera del Duero Joven** Peña Roble, Spain			44.95
	Château Cruzeau Saint-Émilion Grand Cru, France			52.95
	Pinot Noir Craggy Range, New Zealand			54.95
(VG)	**Primitivo di Manduria Riserva** Anniversario 62, San Marzano, Italy			58.95

SPARKLING

		125ml	bottle
	Prosecco Bosco Del Conte Extra Dry, Veneto, Italy	8.45	32.95
(VG)	**Prosecco** Collezione 96 Rosé, Masottina, Italy	8.95	35.95
	Blanc De Blancs **Méthode Traditionnelle** Brut, France	10.95	39.95
	Prosecco Superiore Brut Valdobbiadene, Italy		44.95
(VG)	**Champagne Collet** Brut, France		54.95
	Veuve Clicquot Yellow Label Brut Champagne, France	17.95	84.95
	Veuve Clicquot Rosé Brut Champagne, France		95.95

ROSÉ

		125ml	175ml	bottle
(VG)	**Rosado** Campules La Pelirroja, Spain	4.95	6.95	22.95
(VG)	**Zinfandel Blush** Misty Peak, USA	6.75	8.75	26.95
(VG)	**Pinot Grigio Blush** Novità, Italy	7.45	9.45	29.95
	Château De L'aumérade Côtes de Provence, France	8.45	10.45	36.95
	Whispering Angel Côtes de Provence, France	11.75	14.75	52.95

NON - ALCOHOLIC

	125ml	175ml	bottle
Sparkling White Rose LA Brewery floral sparkling tea, England		5.95	19.95
Sparkling English Blush LA Brewery dry sparkling tea, England		5.95	19.95
Mille Bolle, Sparkling Sacchetto, Italy	4.95		22.95

Merry Christmas

PAROGON

GROUP