

Cocktails

Sifflement de Pêche
Champagne with crème de
pêche | £9.50

Bloody Mary | £8.50

Prix Fixe Menu

2 courses £22.50

3 course £25.50

Entrées

Butternut squash soup, walnuts
and crispy kale

Waldorf salad, herb and yoghurt
dressing, spiced pecans

Plat principal

Cauliflower steak and Basques
blue cheese

Fish stew with catch of the day

Desserts

Red wine poached plums and
chocolate ganache

Parfait with orange and pink
peppercorn

Friday and Saturday Night at The Wallace

Join us on Friday and Saturday
evenings for dinner, cocktails or
just a glass of wine. Separate
dining space available for
parties. For more information,
please ask at reception or call
reservations on 020 7563 9505.

À la Carte

Entrée

Butternut squash soup, walnuts and crispy kale | £7.50

Burrata with Heritage tomatoes | £8.50

Salad of crab and avocado on lemon mayonnaise | £13.50

Pork, guinea fowl, foie gras terrine with apple mustard | £8.00

Plat principal

Cauliflower steak and Basques blue cheese | £16.50

Rice, roasted peppers and almond | £16.50

Pan roasted lemon sole with sauce Grenobloise | £22.00

Grilled guinea fowl breast, roasted Savoy cabbage | £19.50

Sides

Mixed leaf salad | £4.00 Pommes frites | £3.50 Roasted celeriac wedge | £3.50

Cheese

A selection of French cheeses served with artisan biscuits | £12.50

Fourme D'Ambert: Mild blue from Auvergne

Comte D'Estive: Smooth nutty flavour, golden brown crust with caramel sweetness

Epoisses Affine: Aromatic and strong with a wrinkled rind

Desserts

Parfait with orange and pink peppercorn | £6.00

Blackberries cheese cake | £6.50

Hazelnut fondant, apple sorbet and passion fruit cremeux | £6.00

Dark chocolate, pistachio and vanilla ice creams | £5.50