

THE **WAVERLEY** INN

by RAREBREED DINING



SPRING/SUMMER SET MENU

Minimum 15 guests pre order

£48 per person

For The Table

Whole Baked Garlic Sourdough

(G/D/N)

To Start

Seaweed Crispy Sardines, Tartar Sauce, Mirco Leaf Salad, Toasted Sourdough

(F/E/SD/G/M/N)

Steak Tartare, Crispy Shallots, Yolk, Beef Fat Toast

(G/E/M/SD/N)

Roasted Carrots, Burrata, Salsa Verde

(D/SD/M)

Mains

**Highland Wagyu Burger Smoked Bacon, Oglesfield Cheese, Brioche Bun,
Red Onion Marmalade, Skinny Chips**

(D/G/E/SD)

Cod Kiev, Garden Peas Veloute, Pea Shoot

(G/E/D/F)

Spinach Risotto, Lemon Ricotta Friters, Hazelnut

(V/D/N-HAZELNUT/E/G)

Dessert

Strawberry Eton Mess

(D/E)

Blueberry Cheese Cake

(D/E/G)

Chocolate Fondant, Salted Caramel Sauce, Hazelnut

(D/E/ N-HAZELNUT)

£20 deposit on booking, asking guests for any dietary requirements.

A discretionary service charge of 12.5 % will be added to your bill. All prices are inclusive of VAT.

Please see below our allergen code which represents what allergens are in specific dishes: Vegetarian (v) Vegan (vg) Celery (c) Cereals containing gluten (g) Crustacean (cr) Eggs (e) Fish (f) Lupin (l) Dairy (d) Molluscs (mol) Mustard (m) Nuts (n) Peanuts (pn) Sesame Seeds (ss) Soya (s) Sulphur (sd)