

Mums love
WILDWOOD
PIZZA PASTA GRILL

MOTHER'S DAY

3 courses & Prosecco 32.95

Starters

Mushroom & buffalo mozzarella bruschetta
(v) 410 kcal balsamic glaze, crispy shallots, mixed seeds, micro cress, grilled sourdough bread

Chicken liver pâté (ngo) 498 kcal
brandy, spiced pear chutney, toasted hazelnuts, grilled sourdough bread

Calamari 524 kcal
lightly battered squid, peri-peri mayo, spring onion, chilli

Mains

British 10oz rib-eye steak (ngo) 998 kcal
(£5 supplement)
21-day aged cut, fries, watercress, with a choice of **garlic butter** 149 kcal or **peppercorn sauce** 151 kcal

Grilled sea bass (ng) 624 kcal
olives, peppers, onion, tomato sauce, lemon, crispy basil

Grilled courgette & goat's cheese pizza (v ngo) 964 kcal
mozzarella, mushrooms, bell peppers, pesto, olives

Grilled tuna steak salad Niçoise (ng) 540 kcal
egg, chives, cos lettuce, new potatoes, mixed peppers, cucumber, olives, green beans, red onion, vinaigrette

Classic lasagne (veo) 826 kcal
rich beef ragù, layered pasta, béchamel sauce and cheese

Piccante carne pizza (ngo) 994 kcal
Milano salami, pepperoni, smoked ham, spicy chorizo, mozzarella, harissa, thyme

Risotto primavera (v, ng) 784 kcal
courgette, edamame beans, French beans, peas, spring onions, asparagus, baby spinach, mint, white wine

Grilled chicken breast (ng) 964 kcal
braised lentils, carrots, onion, baby spinach, rocket, veal jus

Desserts

Raspberry Eton mess (v) 755 kcal
Chantilly cream, meringue, vanilla ice-cream, mixed berries, hazelnut

Cookies & cream cheesecake (v veo) 442 kcal
chocolate sauce

Tiramisu (v) 341 kcal
coffee-flavoured Italian dessert



(v) vegetarian • (ve) vegan • (veo) vegan option available • (ng) non gluten • (ngo) non gluten option available
We cannot guarantee our dishes are allergen free and dish descriptions do not include all ingredients used in the recipes. For specific calorie, allergy and dietary information please follow the QR code on this menu or speak to your server. Adults need around 2000 kcal a day. Dishes with fish may contain bones and some olives contain stones. Items on this menu are subject to change and availability. An optional service charge of 10% will be added to your bill.

Cocktails

Kir Adore 6.00
Prosecco, Chambord

Strawberry Bellini 7.80
Prosecco, strawberry purée

Bubbles

Prosecco (ve) Italy 6.95 / 28.95
fruity, pear, apple

Cuvée Rosé Sparkling (ve) Italy 29.50
easy drinking

Moët & Chandon Brut (ve) France 49.95
crisp, refreshing, stone fruit

Rosé

175ml / 250ml / bottle

Grenache Rosé (ve) France 6.70 / 8.30 / 23.90
fresh, aromatic, raspberry, spices

Pinot Grigio Blush Italy 7.50 / 9.00 / 25.25
easy, light, red fruits

White

Pinot Grigio Italy 7.60 / 9.20 / 25.95
crisp, light

Sauvignon Blanc Spain 7.50 / 9.40 / 26.95
crisp, refreshing, citrus, peach

Pouilly-Fumé (ve) France 29.90
full-bodied, dry, mineral, fresh, citrus

Red

Merlot (ve) Chile 7.00 / 8.70 / 24.95
plums, sweet spice

Malbec Argentina 7.90 / 9.90 / 28.95
plums, chocolate

Chianti (ve) Italy 26.25
cherries, plums, spices, liquorice

All wines available by the glass are also available in 125ml serving