

# The Weyside

G U I L D F O R D

## Summer of Sauvignon

3 courses, cooked on the BBQ  
includes a flight of Sauvignon (three 70ml glasses)  
and a presentation of each wine from our wine master

£55pp

### While you Decide

Smokey potato bread and olives on the table, with olive oil & balsamic (vg)

### Starters

Padron peppers, citrus salt, garlic & harissa Aioli (v)

Shell-on king prawn cocktail, Mary rose sauce, baby gem lettuce, avocado, cucumber, pomegranate

Chicken wings, pomegranate and harissa glaze

### Mains

Butterflied mackerel, salsa verde, Nutbourne tomato salsa, Mediterranean couscous

Pork loin steak, crushed new potatoes, Nutbourne tomato salsa

Grilled sun-dried tomato & watermelon couscous salad, pomegranate, feta, tomato, basil pesto (vg)

### Dessert

Elderflower & lemon posset, lavender shortbread (v)

Dark chocolate delice, summer fruits compote (vg)

### A little extra?

100ml glass of Sauterne dessert wine paired with our Blue cheese board, grilled fig, seeded crackers, quince, celery, and apple

£15pp

Menu served on Fridays 7pm from 26th July until 23rd August



ESTONER ◊ WEYBRIDGE



BROOKLANDS MOTOR MUSEUM

◊ BYFLEET



WESLEY GARDENS

◊ RIF1



NEWARK PRIORY

WOKING ◊



GUILDFORD CASTLE



GUILDFORD CATHEDRAL

◊ GUILDFORD



CATTERHALL MILL



THE WEYSIDE

◊ GODALMIN