



## Welcome to the 1877 Restaurant & Bar

The Manor of Wotton was first documented in 1086 and has had many owners before being acquired by Sir David Owen, related to the Tudor family and Henry VII. It remained the property of the Owen family throughout the reigns of Henry VIII and Edward VI before being purchased by The Evelyn family in 1579.


John Evelyn was a famous botanist and arboriculture expert. He was passionate about the role of plants in our diets and was a vegetarian for much of his life. With the help of his brother, George, he designed the current gardens at Wotton, in an Italian style and they made extensive alterations to the original house in the second half of the 17th Century. Wotton House remained a family home until after the Second World War.

The 1877 Restaurant & Bar are so named as this was the year the Orangery (now the 1877 Bar) was added and parts of the house were enlarged by the Evelyn family. The original dated engraving can still be seen on the outside of the bar. Our Executive Head Chef, Glen Woods and his team have created this delicious menu for you to enjoy.

[WOTTONHOUSE.CO.UK](http://WOTTONHOUSE.CO.UK)

WELCOME

## Starters

<b>Cured salmon</b>	<b>£7.95</b>
Beetroot, horseradish, caviar, dill	
<b>Pulled beef croquette</b>	<b>£8.95</b>
White asparagus, wasabi, cucumber, celeriac	
<b>New season pea gazpacho</b>	<b>£5.95</b>
Wild garlic, smoked ham	
<b>Asparagus spears</b> 	<b>£6.95</b>
Sussex heritage tomatoes, chervil mayonnaise, basil and tomato dressing	
<b>Smoked duck</b>	<b>£8.95</b>
Rhubarb, kohlrabi, cucumber, ginger, rolled filo, burnt orange	
<b>Comté beignet</b>	<b>£8.95</b>
Salt hake brandade, cucumber pickle	

## Mains


<b>Lamb rump</b>	<b>£18.95</b>
Lamb and potato terrine, purple carrot, garlic, ricotta, sauce vierge	
<b>Corn-fed chicken breast</b>	<b>£15.95</b>
Polenta, spring onion, pine nut and Parma ham crumble, tarragon	
<b>Sea bass</b>	<b>£18.95</b>
Brown crab meat, samphire, courgette, pink grapefruit, Champagne	
<b>Pan fried duck breast</b>	<b>£17.95</b>
Nectarine, mooli, Swiss chard, miso, confit duck leg wonton	
<b>Pecorino gnocchi</b> 	<b>£15.95</b>
Soya beans, charred pepper gremolata, lemon thyme crumb	
<b>Tillingbourne smoked trout pappardelle</b>	<b>£16.95</b>
Crème fraîche, lemon, herbs	

## Sides





<b>Twice-cooked chunky chips</b>	<b>£3.50</b>	<b>Mixed herb salad</b>	<b>£3.50</b>
		French dressing	
<b>Tenderstem broccoli</b> 	<b>£3.50</b>	<b>New potatoes</b> 	<b>£3.50</b>
		Lemon, herbs	

Have dinner included in your stay? Enjoy £28.00 per person towards your meal.

Please let the team know if you have any allergen or dietary requirements and they can provide you with our special menu.

 Vegetarian. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT at 20%.

## Desserts

<b>English strawberries</b> 	<b>£6.95</b>
Wotton House honey yoghurt, elderflower, vanilla sponge, lemonade	
<b>Baked Alaska</b> 	<b>£7.95</b>
Chocolate delice, passion fruit, Italian meringue	
<b>Summer pudding</b>	<b>£5.95</b>
White chocolate mousse, summer berries, lemon curd, vanilla ice cream	
<b>Mango parfait</b> 	<b>£6.95</b>
Pomegranate and mint salsa, raspberry purée	
<b>Baked cheesecake</b> 	<b>£6.95</b>
Toffee cornflakes, hazelnut praline, chocolate sorbet	
<b>British cheeses</b> 	<b>£7.95</b>
Barkham Blue, Sussex Charmer, Tor Pyramid goat's cheese, celery, artisan biscuits	

## Hot drinks

<b>A selection of Twinings tea</b>	<b>£3.95</b>
<b>Coffee</b>	<b>£3.95</b>
<b>Espresso</b>	<b>£2.05</b>
<b>Latte</b>	<b>£3.95</b>
<b>Cappuccino</b>	<b>£3.95</b>
<b>Americano</b>	<b>£3.95</b>
<b>Hot chocolate</b>	<b>£3.95</b>

*Decaf coffee is also available.*


## Dessert wines & digestifs

<b>La Perle d'Arche Sauternes</b> <i>France (50ml)</i>	<b>£5.00</b>
Lemon-gold with a nose of honey, pollen and dried apricots, it's rich on the palate with refreshing acidity	
<b>Warre's Warrior Port</b>	<b>£5.20</b>
<b>Laphroaig 10YO</b>	<b>£5.90</b>
<b>Courvoisier VSOP Cognac</b>	<b>£5.50</b>

*For a wider selection of dessert wines and digestifs, please see our main drinks menu.*

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