



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.

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WELCOME

Starters

Torched sea trout	£7.95
Baby beetroot, yoghurt, purslane	
Mushroom croquette V	£6.95
Gribiche, squash, Jerusalem artichoke	
Butternut squash velouté V	£5.95
Soy sauce, toasted seeds	
Grilled red mullet	£6.95
Saffron, fennel bouillabaisse sauce, rouille	
Smoked duck	£8.95
Rhubarb, kohlrabi, cucumber, ginger, rolled filo, burnt orange	
Pressed pork	£7.95
Pumpkin remoulade, pickled apple, pork crisp	

Mains

Lamb rump	£18.95
Lamb and potato terrine, purple carrot, black garlic, pickled beetroot	
Corn-fed chicken breast	£15.95
Chestnut, cranberry purée, roasted parsnip, pancetta	
Hazelnut-crusted hake	£17.95
Cauliflower, smoked mackerel croquette	
Slow-cooked blade of beef	£18.95
Pomme purée, pickled shallot, bone marrow crumble	
Pecorino gnocchi V	£15.95
Soya beans, charred pepper gremolata, lemon thyme crumb	
Tillingbourne smoked trout pappardelle	£16.95
Crème fraîche, lemon, herbs	

Sides

Twice-cooked chunky chips	£3.50	Mixed herb salad	£3.50
		French dressing	
Tenderstem broccoli V	£3.50	New potatoes V	£3.50
		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.

V 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

Pistachio cake 🌱	£7.95
Ginger beer, mascarpone, pear crisp	
Baked Alaska 🌱	£7.95
Chocolate delice, passion fruit, Italian meringue	
Warm apple pie	£6.95
Rhubarb parfait, poached rhubarb, vanilla custard	
Mango parfait 🌱	£6.95
Pomegranate and mint salsa, raspberry purée	
Baked cheesecake 🌱	£6.95
Toffee cornflakes, hazelnut praline, chocolate sorbet	
British cheeses 🌱	£7.95
Barkham Blue, Sussex Charmer, Tor Pyramid goat's cheese, celery, artisan biscuits	

Hot drinks

A selection of Twinings tea	£3.95
Coffee	£3.95
Espresso	£2.05
Latte	£3.95
Cappuccino	£3.95
Americano	£3.95
Hot chocolate	£3.95

Decaf coffee is also available.

Dessert wines & digestifs

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

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

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