EVENING MENU

Head Chef Chris and the kitchen team *are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.*



CHILDREN EAT FREE ON SUNDAYS

Get one free children's three-course meal from our Children's Menu when you purchase a full-priced adult main course.

Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.

AFTERNOON TEA

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

BE INN THE KNOW

Get all the latest news and offers delivered to your inbox! Simply scan the code and add your details to sign up.

THE COACHING INN GROUP

NOVEMBER 2022 Which? Recommended Provider LARGE HOTEL CHAINS

Part of The Coaching Inn Group

www.wynnstayhotel.com

Wynnstay Hotel

Oswestry

A LITTLE SOMETHING

To enjoy with a drink while you choose

Scampi
Whole tail scampi bites, tartare sauce
G, C, E, MU / MO, F / 405 kcal 8.95

Honey-Glazed Pigs in Blankets
G, D, SD / 334 kcal 5.95

BBQ Chicken Wings
Blue cheese dip
G, D / S / 266 kcal 5.95

Houmous
Toasted seeds, dukka spice, olive oil, flatbread
G, N, SE, SD / S, E, D, CE, MU / 835 kcal V 5.95

Warmed Olives & Sun-Kissed Tomatoes
125 kcal VE, GF 5.95

Warm House Bread
Olive oil, olives, salted butter
G, D, SE, SD / N, S, E, MU / 711 kcal V, VEO 7.95

Panko Brie Bites
Cranberry purée
G, E, D / S / 427 kcal V 6.95

STARTERS

Chef's Soup of the Day
Warm artisan roll, salted butter
Ask for allergens & calories V, VEO, GFO 6.95

Chef's Recommendation

Duck Bonbons
Plum sauce, pickled blackberry, crispy Parma ham shards
G, SD / P, N, S, E, D / 318 kcal 10.95

Salmon Fishcake
Creamed leek, dressed frisée
G, E, D, MU, SD, F / 864 kcal 11.95

Pil Pil Prawns
Pickled fennel, dill oil, sourdough
G, C, SD / N, S, MU, SE / 408 kcal GFO 12.95

Chicken Liver Pâté
Apple & mint chutney, almond crumb, charred sourdough
G, N, D, SE, SD / P, CE, MU / 650 kcal 8.95

Forest Mushrooms
Tarragon cream, poached egg, pickled shallots, pancetta, sourdough toast
G, E, D / F, S, CE, MU, SE, SD / 515 kcal GFO 8.95

Goat's Cheese & Red Onion Tartlet
Waldorf salad
G, N, D, CE, SD / P, E, SE / 366 kcal V 7.95

MAINS

Fish & Chips
Mushy peas, tartare sauce, lemon, chunky chips
F, E, MU, SD / CE / 593/668 kcal GF 13.95/17.95

Chef's Pie of the Day
Seasonal vegetables, gravy, chunky chips or creamy mash
Ask for allergens & calories 16.95

6oz Grilled Beef Chuck & Short Rib Burger
Monterey Jack, smoked bacon, brioche bun, lettuce, beef tomato, burger relish, slaw, skin-on fries
G, E, D, MU, SD / 1142 kcal 16.95

Navarin of Lamb
Herb dumplings, seasonal greens, creamy mashed potato
G, S, D / E / 1678 kcal 18.95
Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Chicken Tandoori Kebab
House salad, cucumber & mint yoghurt, naan bread, skin-on fries
G, MU, S / L, N, CE / 975 kcal GFO 17.95

8oz Ribeye Steak
Tomato, mushroom, peppercorn sauce, watercress salad, chunky chips
D, CE, MU, SD / 1195 kcal GF 30.95

Pan-Seared Salmon
Creamed Koffmann cabbage, bay roasted potatoes, herb oil
F, D, SD / 939 kcal GF 21.95
Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

Salmon & Spinach Tagliatelle
White wine cream sauce
G, F, D, SD / S, E, MU, CE / 692 kcal 18.45

Butternut Squash Ravioli
Crispy sage, tarragon butter, candied pumpkin seed, amaretti biscuit
G, E, D / S, CE, MU, SE, SD / 567 kcal V 17.95
Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

Sri Lankan Chickpea & Vegetable Curry
Steamed rice, mint raita, pickled red onion, coriander, poppadom
S, SD, G / L, E, D, CE, MU, N / 818 kcal VE, GFO 14.95

Chef's Recommendation

10-Hour Treacle-Braised Blade Beef
Fondant potato, red wine bourguignon sauce
D, CE, SD / G, F, S / 835 kcal GF 23.95

SALADS & NOURISH BOWLS

Classic Caesar Salad
Anchovies, croutons, smoked pancetta, Italian cheese **G, F, E, D, SE** / N, MU, SD / 528 kcal GFO 13.50
Add... Grilled Chicken Breast 190 kcal 3.95

Maple-Glazed Smoked Duck
Roasted beetroot & orange salad, crumbled goat's cheese
MU, SD / 541 kcal GF 20.95

Poke Bowl
Sushi rice, pickled red cabbage, grated carrot, edamame beans, pak choi, roasted beetroot & avocado, soy & ginger dressing
S, SD / 380 kcal VE, GF 14.50
Add... Smoked Duck 110 kcal 2.95
Hot-Smoked Salmon **F** / 157 kcal 3.50
Grilled Chicken Breast 190 kcal 3.95

Wine Pairing Seasonal Special V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

SIDES

Chunky Chips SD / 469 kcal VE, GF 5.25
Make it posh... add Italian cheese & truffle oil **E, D** / 153 kcal V 1.00

Skin-On Fries SD / 316 kcal VE, GF 5.25
Make it posh... add Italian cheese & truffle oil **E, D** / 153 kcal V 1.00

Halloumi Fries
Smoked paprika mayonnaise
E, D, MU / 655 kcal V, GF 5.95

Caramelised Garlic Mash
D / 383 kcal V, GF 4.95

Onion Rings
G / S, MU / 411 kcal VE 4.95

Buttered Seasonal Greens
D / 109 kcal V, GF 4.50

Roasted Squash & Pak Choi
Chilli butter
D / 178 kcal V, GF 4.95

Mini Caesar Salad
G, E, D, F / S, MU, SE, SD / 182 kcal GFO 4.95

Invisible Chips
0% Fat, 100% Hospitality 2.00

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk

We add a discretionary 10% service charge on all our food items.
100% of all gratuities go directly to our team members.
Please let your server know if you wish to remove this element.

Allergens (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.