



WYCOMBE
HEIGHTS

Events • Golf • Family



SEASONAL MENU

Welcome, we have a wide range of dishes for you to choose from.
So whether you'd like a few bites over a few drinks, or a full on meal - we look forward to serving you today...



LIGHT BITES

NACHOS (V) 873Kcal **£8.50**

Topped with melted cheese, jalapeños, red onion, peppers, soured cream, guacamole & salsa

Add BBQ pulled pork 200Kcal for an extra **£2.25**

VEGAN NACHOS (VE) 765Kcal **£8.50**

Topped with vegan cheese, jalapeños, red onion, peppers, guacamole & salsa

Add 3 bean chilli (VE) 84Kcal **£2.25**

CHICKEN KARAAGE 276Kcal **£6.00**

In hoisin sauce with salad & toasted sesame seeds

COD & CRAB CROQUETTES 479Kcal **£7.00**

With tartare sauce

CORN RIBS (VE) 313Kcal **£4.10**

Slightly seasoned in paprika with dairy free spread & BBQ sauce

SOUP OF THE DAY **£6.75**

Served with bread roll & butter

LOADED CHEESY CHIPS (V) 665Kcal **£5.50**

Topped with melted cheese, peppers, onions & sweet chilli sauce

Add BBQ pulled pork 200Kcal for an extra **£2.25**

CHIPS (V) 333Kcal **£4.10**

Add cheddar cheese (V) 203Kcal or cheddar cheese & bacon 323Kcal for an extra **£2.00**

SANDWICHES

Served on thick cut malted or white bread with crisps & salad garnish. Upgrade crisps to chips for **£2.00**

HAM & TOMATO 498Kcal **£8.50**

PRAWN MARIE ROSE 512Kcal **£9.50**

CORONATION CHICKEN 861Kcal **£8.75**

TUNA MAYONNAISE & CUCUMBER 657Kcal **£8.75**

CHEDDAR CHEESE & CHUTNEY (V) 655Kcal **£8.25**

EGG MAYONNAISE & CRESS (V) 697Kcal **£8.25**

VEGETARIAN CLUB SANDWICH (V) 916Kcal **£12.00**

Triple-layered sandwich with avocado, buffalo mozzarella, sundried tomato, baby gem lettuce & mayonnaise



HOT SANDWICHES & PANINIS

All items served with chips & salad garnish

6oz RUMP STEAK

SANDWICH 920Kcal **£15.00**

Rump steak topped with caramelised onions & crispy lettuce in a toasted ciabatta

CLUB SANDWICH 1122Kcal **£14.50**

Triple-layered sandwich with grilled chicken, bacon, tomato, fried egg, crispy lettuce & mayonnaise

JUMBO FISH FINGER

SANDWICH 1147Kcal **£13.50**

Battered jumbo fish fingers, baby gem lettuce & tartare sauce in a toasted ciabatta

HUNTERS CHICKEN PANINI 986Kcal **£10.00**

Chicken breast with bacon, cheddar cheese & BBQ sauce

TUNA CRUNCH, RED ONIONS, PEPPERS & MOZZARELLA PANINI 995Kcal **£9.50**

MEDITERRANEAN VEGETABLES, PESTO & MOZZARELLA PANINI (V) 989Kcal **£9.50**

SALADS

CLASSIC CAESAR SALAD 445Kcal **£12.75**

Baby gem lettuce, croutons, parmesan shavings, anchovies & Caesar dressing

Add warm chicken breast 231Kcal or prawns 69Kcal for **£3.25**

TUNA NICOISE SALAD 356Kcal **£13.75**

Grilled fillet of tuna, boiled egg, green beans, new potatoes, olives, tomato, red onions & mixed leaves

TERIYAKI STEAK SALAD 371Kcal **£13.75**

6oz rump steak marinated in teriyaki sauce served with mixed leaves, mixed peppers, spring onion, red chilli, coriander, cherry tomato & toasted sesame seeds

CLASSICS

FISH & CHIPS 844Kcal £17.00

Hand battered fillet of haddock served with chips, peas & tartare sauce

BAVETTE STEAK & CHIPS 593Kcal £15.00

Served with salad

CHICKEN TIKKA ON A TOASTED FLATBREAD 674Kcal £13.00

Served with watercress, mint yoghurt sauce & pomegranate seeds

BEETROOT FALAFEL ON A TOASTED FLATBREAD (V) 720Kcal £13.00

Served with watercress, mint yoghurt sauce & pomegranate seeds

HAM, EGGS & CHIPS 630Kcal £12.75

British honey roast ham with two fried eggs & chips

GOLFER'S BRUNCH 781Kcal £11.50

Two rashers of bacon, Heinz baked beans, grilled tomato, Cumberland sausage, fried egg & chips

THREE EGG OMELETTE 503Kcal without fillings £9.50

Served with chips & salad & 2 fillings of your choice from:

Cheddar cheese (V) 81Kcal / **Tomato (V)** 16Kcal / **flat mushrooms (V)** 10Kcal / **onion (V)** 30Kcal / **British honey roasted ham** 70Kcal

Add an extra filling £2.00

JACKET POTATO 344Kcal without filling £8.00

Served with salad garnish & 1 filling of your choice from:

Tuna mayonnaise 241 Kcal / **baked beans** 111 Kcal / **cheddar cheese** 122 Kcal / **coronation chicken** 452Kcal / **BBQ pulled pork** 200Kcal / **3 bean chilli (VE)** 84Kcal / **egg mayonnaise (V)** 288Kcal

Add an extra filling £2.45

BURGERS

Served with chips & relish



BACON & CHEESE BURGER 1069Kcal £14.75

Beef burger in a toasted brioche bun with bacon, cheese, baby gem lettuce, mayonnaise, tomato & gherkins

PIRI PIRI CHICKEN BURGER 866Kcal £14.75

Piri Piri chicken in a toasted brioche bun with baby gem lettuce, mayonnaise, tomato & gherkins

VEGAN BURGER (V) (VE) 625Kcal £14.75

Moving Mountain burger in a toasted brioche style bun with vegan cheese, vegan mayonnaise, tomato, red onion & gherkins

ADD A TOPPING TO ANY BURGER FOR £2.00

Choose from: **bacon** 119Kcal / **fried egg** 106Kcal / **crushed avocado (VE)** 85Kcal / **cheddar cheese (V)** 122Kcal

PIZZA

11" Stonebaked pizzas smothered with tomato sauce and topped with your choice of:

MARGHERITA (V) 843Kcal £12.00

Topped with Mozzarella

PEPPERONI 1059Kcal £13.00

Mozzarella & pepperoni

PIRI PIRI CHICKEN 1016Kcal £13.00

Mozzarella, piri piri chicken, red onions, peppers & jalapeños

BBQ PULLED PORK 1051Kcal £13.00

BBQ pulled pork, mozzarella, red onion & fresh rocket

GARDEN (V) 871Kcal £13.00

Mozzarella, red onions, peppers, tomatoes, mushroom & sweet corn

ADD A TOPPING TO ANY PIZZA FOR £2.00

Choose from: **Ham** 58Kcal / **mozzarella** 90Kcal / **mushrooms** 10Kcal / **bacon** 119Kcal / **pepperoni** 216Kcal / **peppers** 14Kcal / **onions** 7Kcal

DESSERTS £6.75

Please ask for today's menu

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All our dishes may contain traces of nuts and other allergens. Please advise your server if you have any allergies. Full written allergy and intolerance information is available. Adults need around 2000 Kcal a day.

(V) Vegetarian (VE) Vegan
(GF) Gluten Free

WINE & FIZZ

CHAMPAGNE & HOMEGROWN

**CHAMPAGNE DE SAINT GALL
PREMIER CRU BRUT NV.**
(12.5%) Champagne, France **£60.00**

Lightly elegant Champagne, perfumed with pear and fresh bread, condensing into gingerbread and fresh fruit on the tongue.

**CLASSIC CUVÉE,
RATHFINNY ESTATE**
(12%) Sussex, UK **£54.00**

A supple, quaffable full of red fruit, citrus and almonds.

**ROSÉ BRUT VINTAGE,
RATHFINNY ESTATE**
(12%) Sussex, UK **£64.00**

Pink fizz with ripe redcurrants, cherries, wild strawberries and plums.

SPARKLING

PROSECCO FAMIGLIA BOTTER
(11%) Veneto, Italy (VEGAN) **£35.00**

An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect aperitif.

**PROSECCO ROSÉ,
FAMIGLIA BOTTER**
(11%) Veneto, Italy (VEGAN) **£36.00**

Delicate but complex nose of red fruit and citrus. There are fine bubbles on the palate and fruity notes of white peach, green apple and lemon.



ORGANIC

WHITE
DEGA LINE PECORINO ORGANIC
(12.5%) Italy **£28.50**

Floral notes with scents of lemon zest, pear and freshly cut grass. Fresh and savoury on the palate with a slight buttery note.

RED
MALBEC, LA PIEDRA NEGRA
(14%) Mendoza, Argentina (VEGAN) **£29.50**

Aromas of summer red fruits dominate with slight touches of black pepper. Concentrated on the palate with red fruits giving volume.

ROSÉ
BOBAL, MIRADA
(13%) Castilla la Mancha, Spain (VEGAN) **£29.50**

Scents of wild strawberry, white peach and citrus. The palate is dry, fresh and well rounded.

RED

VINA PALOMERAS TINTO
(14%) Spain **£5.50 £6.25 £8.25 £23.50**

A brilliant red- garnet colour with clean and intense aromas of ripe cherry fruit develop into a fresh palate of berry fruit with a delicate hint of vanilla.

MERLOT, PRIMI SOLI
(12%) Veneto, Italy **£5.75 £6.50 £8.50 £24.75**

Luscious blackberries combine with damson to give an overwhelming abundance of fruit content.

CABERNET SAUVIGNON, LA COLOMBE
(12.5%) Languedoc, France (VEGAN) **£6.00 £6.75 £8.75 £25.50**

The nose is dominated by black fruits and spicy notes. On the palate, there are abundant flavours of elderberry, bramble and sweet spice. Soft, round tannins provide a silky finish.

BALAU RI PINOT NOIR
(12.5%) Romania **£6.25 £7.00 £9.25 £27.00**

Dark, rich, and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics.

MONTEPULCIANO D'ABRUZZO DEGA
(13%) Italy **£27.75**

Ruby red in colour. Cherry, blueberry, blackcurrant and plum on the nose as well as some floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins.

CRianza RIOJA, VIÑA CERRADA
(14%) Rioja, Spain (VEGAN) **£28.75**

Aromas of ripe black fruit and a hint of sweet spice. The palate is well structured with a velvety mouth feel and great balance between juicy fruit flavours and creamy vanilla oak.

WHITE

VINA PALOMERAS BLANCO
(12%) Spain **£5.50 £6.25 £8.25 £23.50**

Note of elderflower and nectarine. Soft and rounded on the palate but still with a refreshing acidity.

PINOT GRIGIO, FARFALLA
(12%) Arcole, Italy **£5.75 £6.50 £8.50 £24.50**

Clean, simple, fresh apple and pear flavours. Easy drinking.

CHARDONNAY, CENTRAL MONTE
(13%) Central Valley, Chile **£6.00 £6.75 £8.75 £25.50**

Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey.

SAUVIGNON BLANC, LOUIS ESCHENAUER
(12%) Pays D'oc, France **£6.25 £7.00 £9.25 £26.50**

Pale yellow with green highlights and a clean expressive nose of tropical fruit, crisp and refreshing.

CHENIN BLANC, INKOSI
(12.5%) Western Cape, South Africa **£27.00**

Off-dry, bursting with citrus and pineapple aromas, well balanced and refreshing clean finish.

AKARANA SAUVIGNON BLANC
(12.5%) New Zealand **£29.50**

Intense tropical fruit and passionfruit aromas. An appealing full flavoured style with length and crispness on the finish.

ROSÉ

PINOT GRIGIO ROSE BELLO TRAMONTO
(10.5%) Italy **£5.50 £6.25 £8.25 £23.50**

Elegant and fragrant Pinot Grigio Blush, delicately aromatic and deliciously crisp on the palate.

CINSAULT ROSÉ, LOUIS ESCHENAUER
(12%) Languedoc, France **£27.00**

Bright with an expressive nose of red berries and strawberries with a round and lively palate of summer fruits and striking persistence.

All quality wines on the list have an ABV volume between 8-15 by volume and could be subject to change with different vintages.