

# Wild Flor

Late April 2019

Catherine & Pierre Breton "La Dilletante" Vouvray NV £9  
Gramona 'Illustros' Gran Reserva 2011 £12  
Bodegas Yuste Manzanilla £7  
Gin Martini £9 / Negroni £9 / Gin & Tonic (50ml) £8

Rye & Rapeseed Sourdough, Butter £4  
Olives & Almonds £4  
Ramson Crispbread & Romesco £5  
Ortiz Anchovies & Capezzana Oil £8  
Mutton Croquette, Caesar & Basil £7  
A Plate of Iberico Hams £15

Veal Sweetbread, Cauliflower, Almond & Sherry Cream Sauce £13  
Chicken & Smoked Rabbit Terrine, Parsley, Mustard & Girolles £8  
Citrus Cured Loch Duart Salmon, Fennel, Chilli & Orange £9  
Asparagus, Cheese Curds, Chervil & Hazelnut Dressing £9

Pork Collar, BBQ Turnip, Pear & Pork Jus £15  
Glazed Beef, Kale, Shallot & Horseradish £18  
Tranche of Brill, Breadcrumbs, Asparagus & Wild Garlic Hollandaise £18  
Roasted Cauliflower, Almonds, Raisins, Barley & Cumin Sauce £14  
Risotto of Truffle, Aged Pecorino, Artichoke & Mushroom £16  
Huntsham Farm Longhorn Beef & Red Wine Sauce - for 2 or more, various weights

Jersey Royals £4 / Savoy & Alsace Bacon £4 / Crispy Beef Fat Potatoes £4

Egg Custard Tart £8  
Rhum Baba, Pineapple Gazpacho & Vanilla Cream £8  
Dark Chocolate Mousse, Stem Ginger & Yoghurt Sorbet £9

Aged Comte £7  
Colston Bassett £5  
Montgomery's Cheddar £5  
Truffled Tunworth £8  
All the cheeses £20

Please inform us of your allergies. We always have both non-gluten & non-dairy containing menus & a vegan menu readily available.

A discretionary 10% service charge will be added to your bill.

Our kitchen does contain nuts & therefore we cannot guarantee a nut-free environment. Game dishes may contain shot.