

Wild Flor

A Sunday in 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
A Plate of Iberico Charcuterie £15

Sunday Lunch

2 Courses £28 / 3 Courses £33 – all lunches include table snacks upon ordering

Snacks

Crispbread & Romesco
Egg & Anchovy
Mutton Croquette & Caesar

Starters

Chicken & Smoked Rabbit Terrine, Parsley, Mustard & Girolles
Duck Liver Parfait & Toast
Citrus Cured Loch Duart Salmon, Fennel, Chilli & Orange
Asparagus, Cheese Curds, Chervil & Hazelnut Dressing

Main Courses

Roast Sirloin of Beef & Horseradish -or- Pork Collar & Crackling
Both served with Crispy Beef Fat Potatoes, Savoy, Yorkshire Pudding, Carrot, Cauliflower Cheese & Gravy
Tranche of Brill, Breadcrumbs, Ratte Potatoes, Asparagus & Wild Garlic Hollandaise
Risotto of Truffle & Aged Pecorino
Leek & Hazelnut Pasty, Crispy Potatoes, Savoy, Carrot & Gravy

An Extra Jug of Gravy £2

Desserts

Egg Custard Tart
Sticky Toffee Pudding & Vanilla Ice Cream
Rhubarb Fool
One of the Cheeses

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.