

# Wild Flot

May 19

Catherine & Pierre Breton "La Dilletante" Vouvray NV £9  
Wiston Estate Blanc de Blancs 2011 £12  
Champagne Edouard Brun Vintage 2008 £14  
Bodegas Yuste Manzanilla £7  
Gin Martini £9 / Negroni £9 / Gin & Tonic (50ml) £8

Sourdough Bread & Butter £4  
Olives & Almonds £4  
Crispbread & Romesco £5  
Ortiz Anchovies & Capezzana Oil £8  
Hogget Croquette, Caesar & Basil £7  
A Plate of Iberico Charcuterie £15

Veal Sweetbread, Peas, Almonds & Sherry Cream Sauce £13  
Chicken & Smoked Rabbit Terrine, Parsley, Mustard & Raisin Puree £8  
Citrus Cured Loch Duart Salmon, Fennel, Chilli & Orange £9  
Asparagus, Cheddar Curds, Chervil & Hazelnut Dressing £9

BBQ Pork Collar, Broad Beans, Lemon Puree, Capers & Chorizo Sauce £15  
Glazed Beef, Tenderstem Broccoli, Shallot & Horseradish £18  
Darne of Sea Bass, Breadcrumbs, Asparagus & Wild Garlic Hollandaise £20  
Roasted Cauliflower, Almonds, Raisins, Barley & Cumin Sauce £14  
Risotto of Aged Pecorino, Truffle & Button Mushrooms £16

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

Lemon Tart & Crème Fraiche £8  
Paris Brest £8  
Dark Chocolate Mousse, Salted Caramel & Yoghurt Sorbet £9

Comte £7  
Colston Bassett £5  
Montgomery's Cheddar £5  
Tunworth £6  
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.