

# Wild Flor

May 2019

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  
A Plate of Iberico Charcuterie £15

## Sunday Lunch

2 Courses £28 / 3 Courses £33 – all lunches include table snacks on arrival

### Snacks

Crispbread & Romesco  
Sea Bass Brandade & Garlic Puree  
Brisket, Tunworth & Rye Bread

### Starters

Veal Sweetbread, Peas, Almonds & Sherry Cream Sauce £5 *supplement*  
Chicken Liver Parfait, Pickled Pear, Almonds & Toast  
Hogget Croquette, Basil & Caesar  
Citrus Cured Loch Duart Salmon, Fennel, Chilli & Orange  
Asparagus, Cheese Curds, Chervil & Hazelnut Dressing

### Main Courses

Belted Galloway Topside of Beef & Horseradish  
Pork Collar & Parsley Mustard  
*All served with Yorkshire Pudding, Crispy Beef Fat Potatoes, Savoy, Carrot, Cauliflower Cheese & Gravy*

Darne of Line Caught Sea Bass, Breadcrumbs, Asparagus & Wild Garlic Hollandaise  
Risotto of Pecorino, Truffle & Button Mushroom  
BBQ Turnip & Grelot Onion, Crispy Potatoes, Savoy, Broccoli, Carrot & Gravy

### Desserts

Lemon Tart & Crème Fraiche  
Sticky Toffee Pudding & Vanilla Ice Cream  
Pineapple Pavlova  
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.