

Wild Flor

June 2019

Catherine & Pierre Breton "La Dilletante" Vouvray NV £9
Wiston Estate Blanc de Blancs 2011 £12
Champagne Pierre Peters Blanc de Blancs Grand Cru £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

Truffle Arancini
Brill Rillettes & Lemon Puree
Brisket, Spiced Tomato & Cumin

Starters

Veal Sweetbread, Peas, Almonds & Sherry Cream Sauce £5 supplement
Country Terrine of Pork & Pistachio, Pickles & Toast
Hogget Croquette, Basil & Caesar
Citrus Cured Loch Duart Salmon, Fennel, Chilli & Orange
Aubergine, Innes Brick, Courgette, Tomato & Basil

Main Courses

Sussex Sirloin of Beef & Horseradish
Pork Collar & Parsley Mustard
Both served with Yorkshire Pudding, Crispy Beef Fat Potatoes, Spring Greens, Carrot, Cauliflower Cheese & Gravy

Fillet of Bream, Jersey Royals, Olives, Capers, Samphire & White Wine Sauce
Risotto of Peas, Aged Pecorino & Truffle
Roast Baby Artichoke, Yorkshire Pudding, Crispy Potatoes, Broad Beans, Carrot & Mouseron Mushrooms

Desserts

Lemon Tart & Crème Fraiche
Sticky Toffee Pudding & Vanilla Ice Cream
Strawberry & Elderflower 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.