

Wild Flot

August 2019

Catherine & Pierre Breton 'La Dilletante' Vouvray NV £9
Champagne Michel Gonet 'Les 3 Terroirs' Extra Brut 2010 £12
Wiston Estate Blanc de Blancs 2011 £13
Bodegas Yuste Manzanilla £7
Gin Martini £9 / Negroni £9 / Gin & Tonic (50ml) £8 / Lacuesta Vermut & Tonic £8

Sourdough Bread & Butter £4
Olives & Almonds £4
Crispbread & Romesco £5
Ortiz Anchovies & Capezzana Oil £8
Alsace Bacon & Coolea Cheese Croquettes, Apricot & Caperberry £8
A Plate of Iberico Charcuterie £15

Veal Sweetbread, Peas, Almonds & Sherry Cream Sauce £14
Chicken Liver Parfait, Candied Hazelnuts, Plum & Brioche £9
Grilled Mackerel, Isle of Wight Tomatoes & Horseradish £10
Baby Artichoke, Roasted Fennel, Red Pepper & Goat Cheese Mousse £9

Glazed Beef Brisket, Green Beans, Roscoff Onion & Horseradish £19
Confit Pork Belly, Choucroute, Broad Beans, Garlic & Girolles £18
Wild Sea Bass, Coco de Paimpol, Tomato & Sobrassada £20
Risotto of Pea & Aged Pecorino £16
Wild Mushroom & Comte Tart, Poached Egg, Spinach & Crème Fraiche Sauce £17

Rack of Lamb, Crushed Potatoes, Summer Greens & Lamb Sauce – For 2 £60

Crushed New Potatoes, Olive Oil & Spring Onion £5 / Crispy Beef Fat Potatoes £5
Tomato & Caper Salad £5 / Tenderstem Broccoli & Anchovy Butter £5

Chocolate, Salted Caramel & Hazelnut Praline Eclair £9
Blackcurrant Vacherin £8
Moscatel & Chocolate Truffle £2

Comte £7
Colston Bassett £5
Lincolnshire Poacher £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.