

Wild Flor

GROUP SAMPLE: THE WINTER SET

For pre-order by group bookings of 10 guests & above
Available: Tuesday to Thursday Dinner & Wednesday to Saturday Lunch

Welcome snack & Wild Flor sourdough & butter

Chestnut mousse, membrillo & sage on rye (pb)

Cheese gougeres +£5 per person

Jersey rock oysters with lemon & shallot vinegar - 3 £9 / 6 £17 / 12 £33

First

Goose rillettes & red currant

Fennel & saffron soup (pb)

Potted shrimp, dill & grapefruit

Second

Venison, stout & bitter chocolate pie with pickled blackberries

Hake, celery & shellfish sauce

Wild mushroom suet pudding & smoked oat sauce (pb)

All served with side dishes for the table;

Buttered sprout tops / Potato & artichoke hash browns with creme fraiche

Celeriac gratin +£6 supplement

Third

Cep & bitter chocolate mousse, almond & amaretti (pb)

Mince pie & stichelton

Preserved cherry roulade

3 Courses & side dishes £35

Please inform us of your allergies & dietary requirements, our kitchen contains nuts.

A discretionary service charge of ten percent will be added to your final bill.

Your bill additions; a discretionary service charge of ten percent will be added to your bill. As an industry partner, £1 will be added to every bill in support of Table Talk Foundation who provide the 'Adopt a School' food education program for children & support the local hospitality industry with mental health awareness courses. This donation can of course be removed at your discretion.

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GROUP DRINKS PACKAGES

Option One - Just Table Wine

Priced per person based on half a bottle of wine

Famille Arbeau Wines; 'Diane' Blanc & Rouge, Fronton 2020 £16

Giuliana Vicini Wines; Trebbiano & Montepulciano D'abruzzo, 2021 £18

Saladini Pilastris Wines; Falerio & Rosso Piceno, Marche 2021 £19

Sauvignon Blanc 'Salt River', Savage, Western Cape '22
& Fitapreta Tinto, António Maçanita, Alentejano '20 £27

Option Two - Welcome Drink & Table Wine

Priced per person based on half a bottle of wine & a welcome drink
from the following options:

Blanc De Blancs, Michel Bedouet, Loire

Seasonal Spritz / G&T / Negroni / House Beer

Lo & No Alcohol beers & cocktails

Famille Arbeau Wines; 'Diane' Blanc & Rouge, Fronton 2020 £27

Saladini Pilastris Wines; Falerio & Rosso Piceno, Marche 2021 £30

Giuliana Vicini Wines; Trebbiano & Montepulciano D'abruzzo, 2021 £29

Sauvignon Blanc 'Salt River', Savage, Western Cape 2022
& Fitapreta Tinto, António Maçanita, Alentejano 2020 £38

Option Three - Add Dessert Wine or Cocktail to Option Two

100ml glass of 2012 Beames de Venise or an Espresso Martini
+ £10 per person

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