

# Wild Flor

## SAMPLE SEASONAL SET MENU FOR GROUPS

Designed with larger parties & private dining in mind; 10 guests & above  
Dinner: Tuesday to Friday / Lunch: Thursday to Saturday

Welcome snacks

Padron peppers, sherry vinegar & garlic (pb)

WF Bread & butter

First

Poached trout, melon & cucumber, kaffir lime

Salmorejo & chopped egg

Fine beans, English apricot, lavender vinaigrette & hazelnut

Second

Braised lamb, rosemary & anchovy butter, olive spiked hash brown

Grilled mackerel, tomato & panzanella

Fried artichoke, ratatouille & fermented tomato sauce (pb)

Served with

Green salad, radish & mint (pb)

New potatoes, lemon & dulse (pb)

Third

Rhubarb posset & gingerbread

Blackberry & lemon thyme fool (pb)

Marmite & Wensleydale rarebit

3 Courses £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.