

# Wild Flor

Asparagus!  
Thursday 16th May

Welcome drink & snacks  
Asparagus, duck egg & hollandaise  
Tempura, wild garlic mayo

First course with bread & butter  
Salad of asparagus, whipped cods' roe & pea  
\*sauvignon blanc, SA

Banquet course  
Roast white asparagus, chicken of the woods,  
chicken ballotine & parmesan  
\*rhone blanc, Ogier

Dessert  
Asparagus & strawberry tart  
\*riesling

£70 dinner & welcome drink  
\*add three delicious wines +£40

Plant-based dishes are indicated with a (pb). Please inform us of your allergies & dietary requirements. Our kitchen contains nuts, many or all of the 14 recognised allergens & game dishes may contain shot. 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.