

Wild Flor

April Menu

Welcome Snacks

- Nocellara olives (pb) £4
Butterbean dip, olive & caper (pb) £5
Homemade mortadella, apple jelly & sauerkraut £9
Jersey rock oysters with lemon & shallot vinegar; 3 £9 / 6 £17 / 12 £33

Starters with Wild Flor sourdough & butter

- Salad of rabbit, spring vegetables, hogweed & mustard £13
Asparagus, cod roe emulsion & wild leek £13
Vegetable pate en crouete & a carrot pickle (pb) £11
Veal sweetbread, asparagus, pecorino & chicken jus £18

Main Courses

- Poached Chalkstream trout, white asparagus, wilted lettuce & chive £28
Bavette, cafe de Paris butter & watercress £26
Fried artichokes, sorrel sauce, poached leek & farro (pb) £19
Grilled Sussex pork, bergamot pickle, spinach & pumpkin seed £25
Spaetzle, wild leek butter, parmesan & grilled spring vegetables £19

Chops & Cuts (Limited Availability)

- Veal chop grenobloise, chicory & mustard salad £42

Side Dishes

- Purple sprouting £7
Seaweed & citrus potatoes £7
Green salad £6

Desserts & Cheeses

- Dark chocolate delice, coffee, almond & amaretti (pbo) £12
Honey cake, sour apple & ginger £12
Deep fried rice pudding parcel & rhubarb compote £11
Petit Fours with Jing Tea or Craft House Coffee;
a ginger & chocolate truffle & a cherry & saffron battenberg £9
Two slices of fine cheeses £12 / A plate of fine cheeses £24
with house rye, oatcakes & chutney

Plant-based dishes are indicated with a (pb) or (pbo). 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.