

Wild Flor

THE SPRING SET

Dinner: Tuesday to Friday / Lunch: Wednesday to Saturday

Jersey rock oysters; 3 £9 / 6 £17 / 12 £33

Nocellara olives (pb) £4

Homemade mortadella, apple jelly & sauerkraut £9

Butterbean dip, olive & caper (pb) £5

Wild Flor sourdough & butter £2 per person

First

Egg mayo, salted sardine, radish & lovage

Pea & wild leek soup (pb)

Ham & sweet mustard

Second

Pork neck, anchoiade & pak choi tops

Ink tagliolini with braised fennel

Fried artichoke, sorrel sauce, poached leek & farro (pb)

Sides

Purple sprouting £7 Green salad £6

Seaweed & citrus potatoes £7

Third

Panna cotta, rhubarb & gin granita

Coconut ice cream sandwich & marmalade (pb)

A slice of fine cheese & grappa fruits

Two Courses £22 / Three Courses £25

*add three drinks for £20, see overleaf

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.