

Wild Flor

WILD + FORAGED

Thursday 25th April

Welcome rhubarb fizz & snacks

Wild mushroom parfait

Wild spiced guanciale

Whelks & wild garlic

First course with bread & butter

Venison tartare, preserved berries & spruce

*digby rosé

Banquet course

Clay baked mullet

Sea vegetables

Seaweed potatoes

*pouilly fume

Dessert

Mayblossom mille-crepe

*sauternes

£45 Dinner

*add three bouncy springtime wines & a welcome cocktail + £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.