

# Wild Flot

Winter/Spring 2020

Catherine & Pierre Breton 'La Dilletante' Vouvray NV £9  
Champagne Michel Gonet 'Les 3 Terroirs' Extra Brut 2010 £12  
Wiston Estate Blanc de Blancs 2011 £14  
Bodegas Yuste Manzanilla £8  
Gin Martini £9 / Negroni £9 / Gin & Tonic (50ml) £8 / Aecorn Aperitif & Tonic £8

## On the Specials Board:

Sussex Hogget, Coco Beans, Grilled Turnips, Spinach & Lamb Sauce £27  
Blood Orange Posset & Yorkshire Rhubarb Compote £9

Sourdough Bread & Butter £4  
Olives & Almonds £4  
Crispbread & Baba Ganoush £7  
Ortiz Anchovies & Arbequina Oil £8  
Salt Cod & Chorizo Croquettes with Aioli £8  
A Plate of Iberico Salchichon £7

Veal Sweetbread, Mushroom Puree, Chestnut & Sherry Cream Sauce £14  
Guinea Fowl & Pancetta Terrine, Celeriac Remoulade & Raisin Puree £10  
Hot Smoked Sea Trout Rillettes, Pickled Beetroot & Toast £10  
Winter Salad of Tardivo, Blood Orange, Beetroot, Westcombe Ricotta & Walnut £9  
Confit Jerusalem Artichoke, Salted Fennel, Chilli, Hazelnut & Pickled Chestnut Mushroom £9

Glazed Beef Cheek, Wild Mushrooms, Cavolo Nero & Celeriac Puree £19  
Pheasant Pithivier, Parsnip Puree & Mustard Sauce £17  
Gigha Halibut, Cornish Mussels, Spinach & White Burgundy Sauce £22  
Risotto of Black Winter Truffle & Aged Parmesan £20  
Spiced Sweet Potato, Chickpea, Broccoli, Cashew & Coriander Pesto £17

Crispy Beef Fat Potatoes £5 / Olive Oil & Roasted Garlic Mash £5  
Honey & Cumin Roast Carrots £5 / Savoy & Pancetta £6

Chocolate, Chestnut & Passionfruit Mont Blanc £10  
Warm Sticky Ginger Cake, Pineapple & Crème Fraiche £9  
Moscatel & Chocolate Truffle £2

Comte £7  
Stichelton £6  
Lincolnshire Poacher £6  
Winslade £6  
All the cheeses £20

Please inform us of your allergies. We always have both non-gluten & non-dairy containing menus & a vegan menu readily available.

A discretionary 10% service charge will be added to your bill.

Our kitchen does contain nuts & therefore we cannot guarantee a nut-free environment. Game dishes may contain shot.