

# Wild Flot

## Valentine's Day Menu

January 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

Sourdough Bread & Butter £4

Olives & Almonds £4

### 2 Courses & Canapes £35 / 3 Courses & Canapes £42

Confit Chicken Terrine, Pickled Rhubarb, Candied Hazelnuts & Onion Brioche  
Crab Raviolo, Spiced Sweet Potato, Cashew & Coriander Yoghurt  
Confit Jerusalem Artichoke, Salted Fennel, Chilli, Hazelnut & Pickled Chestnut Mushroom  
Veal Sweetbread, Mushroom Puree, Chestnut & Sherry Cream Sauce £5 *Supplement*

Fillet of Beef For 2 £10 *Per Person Supplement*  
with Creamed Savoy & Smoked Bacon, Crispy Beef Fat Potatoes & Green Peppercorn Sauce

Herb-Crusted Pork Fillet, Chargrilled Turnip, Choucroute & Mustard Sauce  
Loch Duart Salmon, Broccoli, Crispy Capers & Hollandaise  
Risotto of Wild Mushroom & Winter Truffle

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

Chocolate Profiteroles & Pistachio Ice Cream  
Mango & Passionfruit Cheesecake  
Rhubarb Pavlova & Rhubarb Sorbet

Comte  
Stichelton  
Lincolnshire Poacher  
Winslade  
All the cheeses For 2 £10 *Supplement*

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.