

Wild Flor

Evening Menu

2 Courses £38 / 3 Courses £48

On Arrival

Sourdough Bread & Butter
Gordal Olives, Marcona Almonds & Rebel Charcuterie

Starter

Salad of Kohlrabi, Beetroot & Discovery Apple
Pork Rillettes, Pickles & Toast
Crab, Puntarelle & Lemon Verbena

Main Course

Blanquette of Guinea Fowl, Girolles & Fennel
Venison, Red Cabbage & Quince
Turbot, Spinach & Anchovy
Artichoke & Autumn Vegetable Barigoule

All mains served with
crushed Cornish mid potatoes & roast pumpkin with sage brown butter

Dessert

Cold Plum & Cardamom Rice Pudding
Preserved Gooseberry & Brown Butter Tart
with Vanilla Ice Cream
One of the Cheeses / All of the Cheeses For 2

Madeira Truffle & Summer Fruit Jelly £3

Please inform us of your allergies & dietary requirements.
Our kitchen contains nuts & game dishes may contain shot.
A discretionary service charge of ten percent will be added to your final bill.