

Wild Flor

Sunday Lunch Menu

Snacks

- Sourdough Bread & Butter £3
- Gordal olives & Marcona almonds £4
- Brown crab devilled egg £5
- Rebel charcuterie £10
- Ortiz anchovies in olive oil £9

Starters

- Celeriac & stichelton soup with mustard fruits £9
- Potted Trout, watercress & English muffins £10
- Game liver parfait, pear & chicory £10

Main Courses

- Roast Sirloin of Beef, horseradish & Yorkshire pudding £23
 - Goose leg, red cabbage & quince £21
 - Warm salad of Jerusalem artichokes, spelt & pickled walnut £19
- main courses are served with Goose fat roast potatoes, pumpkin & sage gratin, brussel tops, smoked bacon lardons & chestnuts

Dessert

- Clementine baked cream & ginger cake £9
- Christmas pudding, brandy butter & custard £9
- Two slices of Neal's Yard cheese £9
- A plate of all the Neal's Yard cheeses £18
- Some turkish delight & a chocolate & madeira truffle £4

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.