

Wild Flor

Evening Menu

2 Courses £38 / 3 Courses £48

Arrival

Bread & butter with crudités from NamaYasai farm

Starters

Leek terrine, Caerphilly & aioli

Cornish crab, pink grapefruit & celery

Ham hock broth, peas, broad beans & piccalilli

Today's charcuterie & croquettes

£5 supplement per person

Main courses

Saddlescombe lamb, apricot, saffron & lambs lettuce

Roast cod, courgettes, watercress & apple

Pappardelle of glazed pig cheek, peas & aged parmesan

Chou farci of mushrooms with shallot & Madeira sauce

main courses are served with
crispy jersey royals & asparagus with cured egg yolk

Dessert

Rhubarb & cardamom custard mille feuille

Chocolate cremeux & hazelnuts

Two slices of Neal's Yard cheese

A plate of all the Neal's Yard cheeses £10 supplement per person

Elderflower marshmallow & 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.