

Wild Flor

Lunch Menu

2 Courses £25 / 3 Courses £30

On the board

Today's charcuterie, croquettes & crudités
£20 for lunch or £5 supplement as a starter per person

Arrival

Bread & butter

Starters

Cornish crab, pink grapefruit & celery

Vichyssoise, creme fraiche & potato skins

Ham hock broth, peas, broad beans & piccalilli

Main courses

Confit lamb belly, apricot, saffron & lambs lettuce

Roast cod cheeks, courgettes, watercress & apple

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.