

Wild Flor

Sunday Lunch Menu
2 Courses £28 / 3 Courses £35

Arrival

Bread & butter

Starters

Vichyssoise, creme fraiche & potato skins

Cornish crab, pink grapefruit & celery

Ham hock broth, peas, broad beans & piccalilli

Today's charcuterie, croquettes & crudités

£5 supplement per person

Main courses

Fosse Meadow chicken roasted on the crown
with pressed legs & glazed wings

Confit lamb belly, apricot, saffron & lambs lettuce

Plaice roasted on the bone with caper butter & preserved lemon

Pithivier of mushrooms with shallot & Madeira sauce

main courses are served with
crispy jersey royals, saffron-buttered carrots & hispi cabbage

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.