

Wild Flor

Evening Menu

2 Courses £38 / 3 Courses £48

Arrival

Bread & butter with crudités

Starters

Grilled fennel salad, apple & marjoram vinaigrette

Hand-picked Cornish crab, celery & pomelo de Corse

Ham broth, peas, broad beans & piccalilli

Today's charcuterie & croquettes

Main courses

Saddlescombe lamb, apricot, saffron & lambs lettuce

Cornish monkfish grilled on the bone, lardo, borlotti & rainbow chard

Pappardelle, glazed pork cheek, peas & 30 month aged Parmesan

Ricotta gnudi, mugwort pesto & NZ spinach

main courses are served with

crispy new potatoes & tenderstem broccoli with confit garlic & toasted hazelnuts

Dessert

Rhubarb frangipane tart with creme fraiche

Strawberries, Edel Weiss chocolate mousse & sable

Two slices of Neal's Yard cheese

A plate of all the Neal's Yard cheeses +£10

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.