

Wild Flor

Lunch Menu

2 Courses £25 / 3 Courses £30

Arrival

Bread & butter

Starters

Hand-picked Cornish crab, celery & pomelo de Corse +£5

Grilled fennel salad, apple & marjoram vinaigrette

Ham broth, peas, broad beans & piccalilli

Rebel Charcuterie & Croquettes

Main courses

Confit lamb belly, apricot, saffron & lambs lettuce

Cod cheeks, borlotti beans & rainbow chard

Chicken Schnitzel, Celery, Leeks & Caper Butter

Ricotta gnudi, mugwort pesto & NZ spinach

main courses are served with
crispy new potatoes & NamaYasai salad leaves

Dessert

Rhubarb frangipane tart & 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.