

# Wild Flor

## Evening Menu

2 Courses £38 / 3 Courses £48

### *Arrival Snacks & Additions*

Bread, butter & chicory with smoked fish brandade

Goat cheese, broad bean & mint tartlet +£3 each

Smoked ham hock croquette with aioli +£3 each

### *Starters*

Black figs, sticky walnuts, apple & cashel blue mousse (Veg)

Cured mackerel with pickled cucumber, tomato & parsley consommé

An autumnal salad of duck liver parfait, radicchio & pear

Rebel salami with Ortiz anchovies & celeriac remoulade

### *Main courses*

Salt-aged duck breast, squash & girolles

Chalk Stream trout, roscoff onion, salsify & Noilly Prat oyster sauce

Braised & smoked beef short rib, pickled blackberry & cornichon

Yeasted cauliflower, romanescos, verjus raisins, capers

& english summer truffle (Veg/Vgn)

main courses are served with pommes persillade & a fricassee of English greens

### *Dessert*

Caramelised apple mousse doughnut with cognac & cinnamon

Beni Wild chocolate cremeux, raspberries, olive oil & mascarpone (Veg)

Pistachio Gelato with macerated strawberries (Veg/Vgn)

Two slices of Neal's Yard cheese

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

Cherry canele & madeira truffle £5

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.