

Wild Flor

October 2021

Crémant de Limoux 'Josephine', Geneviève & Gilles Azam Brut Nature NV £11
Blanc De Blancs 'Les 3 Terroirs', Michel Gonet 2013 £14
Fino 'En Rama', Lustau, Jerez (2021 Release) £10
Oloroso 'Gobernador', Emilio Hidalgo, Jerez £9
French 75 £12 / Gin Martini £9 / Negroni £9 / Gin & Tonic (50ml) £9

Dinner Menu

2 Courses £42 / 3 Courses £50

Our bread with south downs butter & chicory with smoked brandade

Parmesan & autumn truffle gougere (veg) +£4 each

Rabbit croquette with tarragon mayo +£4 each

Starters

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

Mackerel tartare, kabu & sorrel with a plum & seaweed dressing

An autumnal salad of duck liver parfait, radicchio & pear

Rebel salami with Ortiz anchovies & celeriac remoulade

Main Courses

Risotto of autumn truffle, field mushrooms & thirty month aged parmesan

Salt-aged duck breast, confit pink fir, black garlic & champignons de paris

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

Braised brisket with sauerkraut, pommes anna, pickles & mustard sauce

Kibbled onion gnocchi, corn & basil (Veg / Vgn)

All main courses are served with a fricassee of English greens

Pumpkin & sage gratin +£5

Desserts & cheeses

Apple mousse doughnut with cognac & cinnamon

Caramelised barley custard, vanilla & creme fraiche (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

Apatha (soft), Coolea (hard), Pevensy blue (creamy blue),

Dorstone (fresh Goat's milk), Kirkham (Cheddar)

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.