

# Wild Flor

## Lunch Menu

2 Courses £25 / 3 Courses £30

*Arrival & additional snacks*

Bread & butter

### *Starters*

Black figs, walnut, apple & cashel blue mousse (Veg)

Cured mackerel with pickled cucumber, tomato & parsley

An autumnal salad of duck liver parfait, radicchio & pear

Rebel salami, Ortiz anchovies & celeriac remoulade +£3

### *Main courses*

Pappardelle with salt aged duck leg ragu, squash & girolles

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

Fosse Meadow chicken schnitzel, leeks, lemon & caper butter

Yeasted cauliflower, romanesco, verjus raisins & crispy capers (Veg/Vgn)

*(With english summer truffle +£5)*

main courses are served with pommes persillade  
& fricassee of English summer vegetables

### *Dessert*

Caramelised apple mousse doughnut with cognac & cinnamon

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

Pistachio gelato & 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.