

# Wild Flot

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

## Lunch Menu

2 Courses £28 / 3 Courses £35

*Our bread with south downs butter €.....*

Parmesan & autumn truffle gougere +£4 each

Rabbit Croquette with tarragon mayo +£4 each

Jersey rock oyster with shallot vinegar +£3 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 house salami with Ortiz anchovies & celeriac remoulade +£3

### *Main Courses*

Duck leg with black garlic & champignons de paris

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

Fosse Meadow chicken schnitzel, leeks, lemon & caper butter

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

Risotto of autumn truffle, field mushrooms & thirty month aged parmesan +£10

*All main courses are served with a fricassee of English greens*

Pumpkin & sage gratin +£5 / Confit pink fir potatoes & preserved lemon +£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.