

Wild Flor

Seasonal December Sample Menu

3 Courses & additions £50

Arrival

Parmesan biscuit & seasonal snack

Rebel salami +£4 / Tunworth tartlet +£4 / Oyster +£3

Starters

Mushroom velouté, sherry gastrique & winter truffle (Veg)

Duck leg & liver terrine with pear & hazelnut dressed leaves

Trout rillettes with caper jam & verjus raisins

starters are served with warm soda bread & sourdough

Main courses

Pheasant roasted on the crown

with pressed legs, elderberry & game chip

Cornish monkfish baked in pancetta

with parsley root, braised cavolo nero & hollandaise

Sticky braised beef with shallot, red cabbage & pomme puree

Roast pumpkin with sage, pearl barley & chestnuts

main courses are served with brown butter brussel tops

Cauliflower cheese +£5

Roasted Jerusalem Artichokes +£5

Dessert

Christmas pudding, brandy butter & custard

Chocolate tart with kirsch cherries

Mont blanc & apple choux bun

Two slices of Neal's Yard cheese

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

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.