

# Wild Flor

Autumn 2021

Pickle House Bloody Mary £10  
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

## Sunday Lunch Menu

2 Courses £30 / 3 Courses £38

*Parmesan palmier & chicory olive tapenade*

Jersey oyster & shallot vinegar +£3

Ham hock croquette with piccalilli +£4

*Starters & freshly baked bread with south downs butter*

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

Butternut squash soup with mustard pickled apricots & pumpkin seeds (Veg)

An autumnal salad of duck liver parfait, radicchio & pear

Rebel house salami with Ortiz anchovies & celeriac remoulade +£3

### *Main courses*

Sirloin of beef, broccoli, stilton croquette, bone marrow sauce +£5

Truffle-stuffed Grange Farm chicken breast with celeriac puree & chicken leg croquette

Confit ChalkStream trout, roscoff onion, Jerusalem artichoke & Noilly Prat oyster sauce

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

*main courses are served with pumpkin gratin, english greens & crispy potatoes*

### *Desserts & cheeses*

Chocolate tart, hazelnuts & coffee parfait

Apple & pear crumble with custard

Pistachio gelato & macerated blueberries (Veg/Vgn)

Two slices of Neal's Yard cheese

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

*Apatha (soft & funky, goat's), Coolea (gouda-esque), Pevensey (creamy blue), Dorstone (fluffy & bright, goat's),*

*Lord of the Hundreds (honeyed sheep milk)*