

Wild Flor

November 2021

Crémant de Limoux 'Josephine', Geneviève & Gilles Azam Brut Nature NV £11
Blanc De Blancs 'Les 3 Terroirs', Michel Gonet 2016 £15
Fino 'En Rama', Lustau, Jerez (2021 Release) £10
Oloroso 'Gobernador', Emilio Hidalgo, Jerez £9
French 75 £12 / Gin Martini £11 / Negroni £10 / Gin & Tonic (50ml) £10

Lunch Menu

2 Courses £28 / 3 Courses £35

Templegall crackers & Melilot farm radishes with radish leaf pesto

A pair of gruyere gougeres (veg) +£.6

Jersey oyster & shallot vinegar +£3

Starters & freshly baked bread with south downs butter

Warm grilled leeks, parmesan mousse, pickled shallots & chives (Veg)

Mackerel tartare, radish, sorrel & seaweed mayonnaise

Duck croquette, endive chutney & dressed tardivo

Rebel cured pork loin, fennel & burrata +£3

Main Courses

Aged beef ragu, pumpkin gnocchi & thirty month aged parmesan

Gratin of Cornish mussels & pollack with broccoli

Grange Farm chicken schnitzel, leeks, lemon & caper butter

Roasted pumpkin gnocchi with beetroots, horseradish, pine nuts & capers (Veg / Vgn)

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

All main courses are served with confit garlic cavolo nero

Pommes anna & mustard mayonnaise £5

Desserts & cheeses

Chocolate tart, hazelnuts & coffee parfait

Pistachio gelato & macerated blueberries (Veg/Vgn)

Petit fours; Apricot & pink peppercorn marshmallow, calamansi tart & a cafe coretto

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),

Elrick Log (Crumbly & citrusy, goat's), Kirkbams Mature Lancashire (Buttery Crumble)

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.