

Wild Flor

December 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 £30 / 3 Courses £38

Templegall crackers & radishes from Melilot Farm with & radish leaf pesto

Fried Jerusalem artichokes with preserved lemon (vgn) +£5

Jersey rock oysters with lemon & shallot vinegar - Three £8 / Half Dozen £15 / Dozen £28

Starters & bread with south downs butter

Mushroom velouté, sherry gastrique & walnut (Veg)

Chicken & pheasant leg croquettes with endive chutney

Trout rillettes with caper jam & verjus raisins

Rebel cured loin with burrata pugliese & dressed fennel

Main Courses

Pheasant roasted on the crown with caramelised pear, january king cabbage & game chips

Sticky braised beef cheek with roasted onion & pomme puree

Gratin of Cornish pollack & mussels with pancetta & braised cavolo nero

Pumpkin, chestnut & sage wellington, rainbow chard & carrot puree (veg / vgn)

All main courses are served with brown butter brussel tops

Cauliflower cheese for 2 +£6

Desserts & cheeses

Christmas pudding, brandy butter & custard

Chocolate tart with kirsch cherries (veg)

Pistachio gelato & macerated blueberries (Veg/Vgn)

Petit fours; Raspberry & pink peppercorn marshmallow & a key lime tart served with a cafe coretto

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.