

# 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

## Dinner Party Menu

3 Courses & additions £50

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

Fried Jerusalem artichokes with preserved lemon (vgn) +£6

Chicken & pheasant leg croquettes +£6

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

*Starters & freshly baked bread with south downs butter*

Mushroom velouté, sherry gastrique & walnut (Veg)

Duck liver parfait, endive chutney, chicken skin & tarragon

Trout rilletes 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

Cornish pollack with parsley root, braised cavolo nero, pancetta & hollandaise

Pumpkin, chestnut & sage wellington, rainbow chard & carrot puree (Veg / Vgn)

*All main courses are served with brown butter brussel tops*

Cauliflower cheese +£5

*Desserts & cheeses*

Christmas pudding, brandy butter & custard (Veg)

Chocolate tart with kirsch cherries & mascarpone (veg)

Mont blanc & apple choux bun

Pistachio gelato & macerated blueberries (Veg/Vgn)

Two slices of Neal's Yard cheese

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.