

Wild Flor

January 2022

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
Griotte Royale £12 / Gin Martini £11 / Negroni £10 / Gin & Tonic (50ml) £10

January Dinner Menu

2 Courses £38 / 3 Courses £45

Sourdough crackers with winter tomatoes & serrouda

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

Ricotta doughnut & beetroot ketchup (veg) +£6

Starters with bread & south downs butter

Cauliflower veloute with diced trotter, mairac apple & hazelnut

Braised sunflower seeds with Jerusalem artichokes & Templegall (veg / vgn)

Beef tartare with cured yolk & fermented cabbage

Cured trout with kombu, cucumber & dill

Main Courses

Oxtail suet pudding with cime di rapa, turnips & mustard

Roast guinea fowl with cavolo nero, celeriac, hazelnuts & leg presse

Cornish pollack with mussels, leek & brown butter

Mushroom & January king pithivier with pickled walnut (veg / vgn)

All main courses are served with dressed bitter leaves

Crispy pommes anna with savora mayonnaise +£6

Desserts & cheeses

Pear & cardamom frangipane tart with creme fraiche (veg)

Chocolate pot with blood orange & streusel (veg)

Hazelnut gelato & macerated blueberries (veg / vgn)

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

Two slices of Neal's Yard cheese

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

Thank you for joining us

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.