

# Wild Flor

## APRIL EARLY DINNER MENU

6pm-7pm Bookings every Wednesday & Thursday

4 Courses £35

*Vegetables a la grecque, yoghurt & parsley*

Courgette & aubergine fritti, Lord of the Hundreds £6

Jersey rock oysters with lemon & shallot vinegar

Three £8 / Half Dozen £15 / Dozen £28

### *Starters*

*Served with our sourdough bread & south downs butter*

Smoked lamb sausage, green olive & crispbread

*or*

Pea & lavender veloute with sheep's ricotta (veg)

### *Main courses*

*Spring greens and confit garlic £5*

Wild herb-stuffed chicken ballotine, San Daniele, gem lettuce & kohlrabi

*or*

Farinata with formaggio, spinach, tomato & marjoram (veg)

### *Desserts*

Grand Marnier truffle & a warm canele served with a cafe coretto (veg)

*or*

A pecan maritozzo (veg)

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.