

Wild Flor

April 2022

'Pelegrim', Westwell Wines, Kent NV £11
Blanc De Blancs 'Les 3 Terroirs', Michel Gonet 2016 £15
Manzanilla 'Gabriela', Sanchez Ayala £9
Oloroso 'Villapanes', Emilio Hidalgo, Jerez £14
Griotte Royale £12 / Gin Martini £11 / Negroni £10 / Gin & Tonic (50ml) £10

April Dinner Menu

2 Courses £45 / 3 Courses £55

Vegetables a la grecque, yoghurt & parsley

Fried calçots & stilton £6

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

Starters with bread & south downs butter

Pea & lavender veloute with a sheep's milk & buckwheat tortellino (veg/vgn)

Burrata Pugliese with Nutbourne tomatoes, radishes & fennel

Ham hock en croute with sherry, green peppercorn & walnut condiment

Grand fir cured Chalkstream trout with pomelo, buttermilk, radish & granary loaf

Main Courses, all served with spring greens & confit garlic

90 day Lyons Hill Farm chicken, morteau sausage, gem lettuce, pistachio & sauce charcutière
with a chicken liver vol au vent

Salt aged bavette, braised featherblade & oyster, wild garlic & celeriac

with pomme puree & lovage

Stuffed cornish gurnard, wild leek, curry, sea vegetables & smoked Fowey mussels

with cornish mids

Heritage root terrine, walnuts, goat ricotta & chard (veg/vgn)

with gnudi & sage brown butter

Desserts & cheeses

Brillat-Savarin cheesecake, ginger & rhubarb

Cru Virunga chocolate ganache, mandarin, coffee & pistachio

Glazed apple presse, candied hazelnuts & calvados blueberries (vgn)

Petit fours; Grand Marnier truffle & a canele served with a cafe coretto (veg)

Two slices of Neal's Yard cheese

A plate of all the Neal's Yard cheeses £20

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.