

# Wild Flor

Blanc De Blancs 'Les 3 Terroirs', Michel Gonet 2016 £15  
Fino 'Inocente', Valdespino, Jerez £9  
Campari & Rhubarb Spritz £12 / Dirty Martini £11

## June Lunch Menu

Wild Flor sourdough with south downs butter £2 per person  
Ajo verde with radish, kohlrabi & runner beans £2 per person  
Jersey rock oysters with lemon & shallot vinegar - Three £8 / Half Dozen £15 / Dozen £28

Pate de campagne with tarragon emulsion, cauliflower & apple £9  
Nutbourne tomatoes & salmorejo with radish, basil & bronze fennel (veg/vgn) £11  
Salad of celeriac, stilton, sticky pecans & bitter leaves (veg) £9  
Salmon pate, cucumber, nasturtium & crostini £9

Bavette with cafe de paris, watercress & bitter leaves £22  
Orecchiette with oyster mushrooms, spenwood, broad beans & dill (veg/vgn) £16  
Cornish pollock with Champagne smoked butter sauce, pickled grapes & cauliflower £20  
Caramelised pork shoulder with savoy, hazelnuts & romesco £17

Leek & stilton gratin with lovage crumb £6 (veg)  
Spring greens & confit garlic £5 (veg/vgn)  
Cornish mids with cep butter & chives £5 (veg/vgn)  
Pommes frites £5 (veg)

Hibiscus granita, raspberries & angelica ice cream (vgn) £9  
Chocolate nemesis with Griottines cherries & milk sorbet (veg) £8  
Petit fours; kirsch truffle & a meadowsweet macaron served with a coffee (veg) £8

Two slices of Neal's Yard cheese £12  
A plate of Neal's Yard cheeses £20