

# Wild Flor

Blanc De Blancs 'Les 3 Terroirs', Michel Gonet 2016 £17  
Fino 'Inocente', Valdespino, Jerez £9  
Campari & Rhubarb Spritz £12 / Dirty Martini £11

## June Dinner Menu

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

Starters with bread & south downs butter

Salad of celeriac, stilton, sticky pecans & bitter leaves (veg/vgn)

\*Supperin, Pichler-Krutzler '16

Nutbourne tomatoes & salmorejo with radish, basil & bronze fennel (veg/vgn)

\*Spätlese Trocken, Koehler-Ruprecht '16

Beef rump cap carpaccio with marmite crouton & tarragon emulsion

\*Oloroso, Hidalgo

Torched miso glazed mackerel with belly tartar & gooseberry

\*Hatzidakis, Santorini '20

Main Courses

Treacle cured pork rib eye, black garlic & joi choi with braised spelt, mushroom & chive

\*Corcelette, Foillard '19

Glazed short rib, English asparagus & watercress with pomme puree & shin braise

\*Bosconia, Lopez De Heredia '09

Cornish pollock, Champagne smoked butter, pickled grapes & cauliflower with jersey royals

\*Terre Du Lias, De La Borde '20

Handmade gnocchi, oyster, spenwood, broad beans & dill with grilled hispi agrodulce (veg)

\*St-Peray, Bourg '17

Side dishes for the table

Leek & stilton gratin with lovage crumb £6 (veg)

Desserts & cheeses

Petit fours; kirsch truffle & a canelé served with a cafe corretto (veg)

\*Rivesaltes, Chez Jau '07

Hibiscus granita, raspberries & angelica ice cream (vgn)

\*Kabinett, Zilliken '20

Chocolate nemesis with Griottines cherries & milk sorbet (veg)

\*Vin Santo, Gaia '10

Arborio & strawberry parfait with riesling poached apricots

\*Magendia, Clos Lapeyre '17

Neal's Yard cheese

\*10yr Madeira, D'Oliveiras

Two £42 / Three £48

\*with three wines +£40