

# Wild Flor

Pelegrim, Westwell Wines, Kent NV £13  
Fino 'Inocente', Valdespino, Jerez £9  
Flor & tonic £9 / Dirty Martini £11

## July Lunch Menu

Wild Flor sourdough with south downs butter £2 per person

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

Tarte fine of romesco, kalamata olive, onions & garlic scapes £6 (veg)

Aged beef tartare with japanese milk loaf £10

Cornish sardines, Belcari olive oil & lemon £8

Grilled ox heart, fried green tomatoes, bagna vert £11

Nutbourne tomatoes, fresh goats cheese, caper pangrattato & lambrusco vinegar £10 (veg/vgn)

Salad of celeriac, stilton, sticky pecans & bitter leaves £9 (veg/vgn)

Barbecued bavette with cafe de paris butter & chicory £22

Farfalle, salted duck egg, marigold, hazelnuts & squash £16 (veg)

Chalkstream trout, pink fir potatoes, elderflower cream & peas £20

Hay baked shoulder of Sussex pork, lardo, sorrel & fennel £18

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

Pink fir with cep butter & chives £6 (veg/vgn)

Allwood farm leaves, nectarine, fennel & citrus £6 (veg/vgn)

Pommes frites £5 (veg/vgn)

Hibiscus granita, raspberries & fig leaf ice cream £9 (veg/vgn)

Chocolate nemesis with English cherries & milk sorbet £8 (veg)

Petit fours; cassis truffle & a canelé served with a coffee £8 (veg)

Two slices of Neal's Yard cheese £12

A plate of Neal's Yard cheeses £20