

Wild Flor

July 2022

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

Dinner Menu

Jersey rock oysters with lemon & shallot vinegar - 3 £8 / 6 £15 / 12 £28
Tarte fine of romesco, kalamata olive, onions & garlic scapes £6 (veg)
Aged beef tartare with japanese milk loaf £10

Starters with bread & south downs butter

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

*Ried Kreutles Smaragd, Emmerich Knoll '20

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

*Spätlese Trocken, Koehler-Ruprecht '16

Grilled ox heart, fried green tomatoes, bagna vert

*Pinot Noir, Tyler '19

Grey mullet crudo with nectarine, cucumber, lime & basil

*Hatzidakis, Santorini '20

Main Courses

Treacle cured pork rib eye, sweetcorn, golden oyster mushroom with hay baked shoulder

*Esquisto, Halcón '17

Aged sirloin of beef, grilled gem, oyster emulsion with pomme anna & cheek croquette +£8

*Cain Cuvee, Napa Valley '13

Poached ray wing, bisque, fennel, courgette & salt cod raviolo

*Petit Chablis, Vincent Dauvissat '18

Farfalle, salted duck egg, marigold, hazelnuts & cauliflower fungus (veg)

*Grande Côte, Francois Cotat '18

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

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

Desserts & cheeses

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

*Nectar, Samos '14

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

*Kabinett, Zilliken '20

Chocolate nemesis with English cherries & milk sorbet (veg)

*Tawny Dee, Niepoort

Arborio & strawberry parfait with riesling poached apricots

*Magendia, Clos Lapeyre '17

Two slices of Neal's Yard cheese

*10yr Madeira, D'Oliveiras

2 Courses £42 / 3 Courses £48

*with three wines +£40

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.