

# Wild Flor

## Early Dinner Menu £35

6pm-7pm Tuesday-Friday

\*with three wines +£25

Jersey rock oysters;

Three £8 / Half Dozen £15 / Dozen £28 molluscs, sulphites

Tarte fine of romesco, kalamata olive, onions & garlic scapes £6 (veg)  
milk, sulphites, nuts, gluten, egg, milk

Aged beef tartare with japanese milk loaf £10  
sulphites, milk, gluten, fish, celery, mustard

### *Starters & sourdough*

Grilled ox heart, fried green tomatoes, bagna vert  
fish, sulphites GF/DF

\*Bourgogne Rouge

Nutbourne tomatoes & goats cheese  
with caper pangrattato & lambrusco vinegar (veg/vgn)  
sulphites, milk, gluten GF/DF

\*Xinomavro Rosé

### *Main courses & side dishes*

Hay baked shoulder of Sussex pork, bee pollen, sorrel & fennel  
sulphites, milk GF/DF  
\*Cinsault

Farfalle, salted duck egg, marigold, hazelnuts & squash (veg)  
milk, sulphites, gluten, nuts, egg  
\*Aristargos

Cauliflower & stilton gratin with lovage crumb £6 (veg)  
mustard, milk, sulphites, gluten

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

### *Desserts*

Raspberries & pistachio ice cream (veg) milk, sulphites, nut GF  
\*Kabinett

Petit fours; Cassis truffle & a canelé nuts, sulphites, gluten  
\*Nectar

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.