

Wild Flor

October 2022

Pelegrim, Westwell Wines, Kent NV £13
Fino En Rama 'Del Puerto', Lustau 2022 £10
Al Fresco & Tonic £9 / Dirty Martini £11

OCTOBER SAMPLE MENU

Dinner Menu

Jersey rock oysters with chili & charred lime- 3 £8 / 6 £15 / 12 £28

Rebel salami with tapenade & guindillas £8

Starters with WF bread & south downs butter

Liver parfait with pickled nectarines, bitter leaf & sticky pecans

Bulls blood beetroot, fresh goats cheese, sorrel & pickled plum (veg/vgn)

Veal sweetbread stuffed vol-au-vent, baby spinach, sauce grenobloise +£5

Mackerel tartare, horseradish, shoyu cucumber & buckwheat

Main Courses

Roasted partridge with damsons, celeriac & rebel cured loin

Glazed ox cheek with onion, mustard & parmesan beignet

Chalk stream trout with mussels, pancetta, leeks & cider

Red kuri risotto with confit yolk, hen of the woods & pecorino sarda (veg/vgn)

Sides for the table

New potatoes, herb butter & shallot crumb £6 (veg)

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

Autumn greens with toasted pumpkin seeds £5 (veg / vgn)

Desserts & cheeses

Hazelnut gelato, griottine cherries & candied hazelnuts (veg/vgn)

Malted barley custard, preserved figs & oat biscuit

Dark chocolate ganache, blackberry parfait & Pedro Ximenez

Two slices of Neal's Yard cheeses with apple & apricot chutney

A plate of all the cheeses £20

3 Courses +
side for the table