

Wild Flor

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

OCTOBER SAMPLE MENU

Lunch Menu

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

Rebel salami with tapenade & guindilla £8

Perello olives £5

Starters served with Wild Flor sourdough & south downs butter

A salad of beetroot, fresh goats cheese, sorrel & pickled plum (veg/vgn)

Mullet tartare, horseradish, shoyu cucumber & buckwheat

Raw beef salad, oak leaf & pickled walnut

Mains & slides

Minestra di ceci; a broth of chickpeas, salt pork, cavolo nero & garlic (veg/vgn)

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

Smoked haddock, haricot beans, polonaise & sea herbs

Aged onglet with caramelised onion, shallot & green peppercorn sauce

Side for the table

Pommes frites (veg/vgn)

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

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

Desserts

Dark chocolate ganache, blackberry parfait & Pedro Ximenez

Petit fours; a sloe & coriander seed custard tart, a lemon & sea salt fudge & a coffee (veg)

Two slices of Neal's Yard cheese

A plate of Neal's Yard cheeses £20

Our cheeses are served with red onion marmalade

3 Course +
Sides for the table
£45

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.