



# Wild Flor

## THE WINTER SET

For pre-order by group bookings of 6 guests & above  
Available: Tuesday to Thursday Dinner & Tuesday to Saturday Lunch

Additional Welcome Snacks +£10 Per Person

Cheese & truffle gougere, smoked mackerel muffin  
& chestnut, quince & sage on pumpernickel

Jersey rock oysters with lemon & shallot vinegar £4 each

First with Wild Flor sourdough & butter

Confit duck, quince & smoked parsnip

Jerusalem artichoke & chestnut soup (pb)

Cured trout, yoghurt, beetroot & dill

Second

Venison steamed pudding & peppercorn sauce

Catch of the day, smoked mussel chowder

Shallot tart, roasted yeast sauce & cavolo nero (pb)

All served with side dishes for the table;

Buttered greens

Potato & artichoke hash browns with creme fraiche

Brussel sprouts, chestnut & shallot +£6 supplement

Third

Dark chocolate pot, boozy prunes (pb)

Christmas spice semifreddo

Rarebit

3 Courses & side dishes £35

Please inform us of your allergies & dietary requirements, our kitchen contains nuts.

Your bill additions; a discretionary service charge of 12.5% will be added to your bill. As an industry partner, £1 will be added to every bill in support of Prept - a charity which provides food education for children and by doing so inspires a new generation through food to live happier, healthier lives. This donation can of course be removed at your discretion.

**Prept.**