Wild Flor

November A La Carte Menu

Wild Flor sourdough & butter £2 per slice
Halkidiki olives £5
Jersey rock oysters, mignonette & lemon £4 each
Mushroom & pecorino croquette £4 each
Iron cap squash & tahini dip on pumpernickel £6
Cantabrian anchovies £8
Taramasalata, pickles & crisps £10
Smoked haddock beignet, watercress & horseradish £9
Beetroot & sauerkraut soup & bone marrow toast £10
Celeriac remoulade, pear, endive, blue cheese & walnut £10
Veal sweetbread, slow cooked onions, sherry sauce, apple & pink peppercorn £22
Game & mushroom paté en croute, bitter leaves & crab apple dressing £12

Limited Specials

Venison neck, braised on the bone, soft polenta & chanterelles £30
Whole roast & confit mallard, watercress radish & sudachi £40

Sussex venison, squash vierge, juniper & red wine £30
Halibut, red wine & anchovy sauce, jerusalem artichoke & trompette £29
Fish soup, fennel & garlic croutons £24
Squash & ricotta agnolotti, chanterelles & brown butter £25
Roasted roots, green lentil, pearled spelt, confit garlic & parsley sauce £22

Confit potato & chive creme fraiche £7
Braised red cabbage £7
Buttered greens £6

Treacle tart, clotted cream & apple £12
Pump street chocolate mousse, olive oil & sea salt £12
Freshly baked madeleines & citrus curd £8
Two scoops of ice cream or sorbet £6
A duo of fine cheeses £12 / A plate of fine cheeses £24

Please inform us of your allergies & dietary requirements, our kitchen contains nuts. PB/PBO indicates plat-based options
Your bill additions; a discretionary service charge of 12.5% will be added to your bill.