

Wild Flor

March Menu

Welcome Snacks

- Butterbean dip, green olive & caper (pb) £5
Coppa di testa, golden raisin & citrus £5
Jersey rock oysters with lemon & shallot vinegar; 3 £9 / 6 £17 / 12 £33

Starters with Wild Flor sourdough & butter

- Pork & ham pie, ploughmans chutney £13
Seaweed cured trout, dill, buttermilk, pomelo & grapefruit £13
Salad of beetroot, walnut & poppy seed with fennel rosquilletas (pb) £11
Veal sweetbread, hazelnut, apple, prune & armagnac £18

Main Courses

- Bavette, watercress & peppercorn sauce £26
Grilled monkfish, purple sprouting broccoli, saffron & citrus veloute £28
Sussex lamb, pink fir, violet mustard, grape & mint £27
Spinach & ricotta dumplings with sunflower seed pesto £19
Roast Jerusalem artichoke, pear, sage & pumpkin seed (pb) £19

Chops & Cuts (Limited Availability)

- Veal chop with garlic butter £42

Side Dishes

- Leeks, wild garlic & white sauce £7
Seaweed & lemon potatoes £7
Greens & garlic butter £6

Desserts & Cheeses

- Dark chocolate delice, citrus salt caramel (pb) £12
Sour mandarin & pistachio tart, honey & bay ice cream £12
Rhubarb, almond & vanilla choux £12

Petit Fours with Jing Tea or Craft House Coffee;
a chocolate nougat & a roast grape & almond macaron £9

Two slices of fine cheeses £12 / A plate of fine cheeses £24
with house rye, oatcakes & chutney

Plant-based dishes are indicated with a (pb) or (pbo). Please inform us of your allergies & dietary requirements.

Our kitchen contains nuts, many or all of the 14 recognised allergens & game dishes may contain shot.

Your bill additions; a discretionary service charge of ten percent will be added to your bill. As an industry partner, £1 will be added to every bill in support of Table Talk Foundation who provide the 'Adopt a School' food education program for children & support the local hospitality industry with mental health awareness courses. This donation can of course be removed at your discretion.