

Wild Flor

THE SPRING SET

Dinner: Tuesday to Friday / Lunch: Wednesday to Saturday

Jersey rock oysters; 3 £9 / 6 £17 / 12 £33
Butterbean dip, green olive & caper (pb) £5
Coppa di testa, golden raisin & citrus £5
Wild Flor sourdough & butter £2 per person

First

Fritto misto & shellfish mayo
Beetroot borani & rosquilletas (pb)
Cold roast beef & pickled walnut

Second

Lamb, offal & wild garlic arancini with butterhead salad
Bream, baked leeks, aioli & saffron sauce
Jerusalem artichoke, pear & sage (pb)

Sides

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

Third

Earl grey prune & bergamot semi freddo, scorched meringue
Cherry bakewell (pb)
A slice of mature British cheese & chutney

Two Courses £22 / Three Courses £25

*add three drinks for £20, see overleaf

Plant-based dishes are indicated with a (pb). 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.