

# Wild Flor

## SUNDAY LUNCH CLUB

18th February 2024

A delightfully seasonal Sunday lunch, by George Upshall  
1.15pm & 2.30pm sittings

Welcome Snacks

Roast artichoke, smoke & seeds

Nettle tempura

Venison carpaccio, pickled walnut

First Course with WF bread & butter

Trout, roe, cucumber & dill

\*riesling

Main Course

Roast duck

with preserved cherry pithivier, almond & pistachio

\*carignan

Dessert

Dark chocolate & pear trifle

\*pineau rouge

Welcome snacks followed by three courses

£50

\*Suggested drinks arrangement; three excellent wines £30 per person

Pescatarian, vegetarian or plant-based option available with advance notice when booking

Please inform us of your allergies & dietary requirements.

Our kitchen contains nuts & 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.