

# Wild Flor

## EASTER SUNDAY LUNCH CLUB

31st March 2024

A delightfully seasonal Sunday lunch, by George Upshall

Recommended welcome aperitif

Todoli citrus fizz £11

Welcome Snacks

Purple sprouting tempura / egg mayo & fried dulse / stuffed olives

First Course with WF bread & butter

Rabbit & wild leek terrine

\*petit chablis

Spring minestrone (pb)

\*pecorino

Main Courses

all served with seaweed & lemon potatoes & spring greens

Lamb & wild garlic salsa verde

\*cabernet franc

Trout darne & sauce Choron

\*cinsault rosé

Fried shiitake & new season garlic gremolata (pb)

\*nebbiolo

Dessert

Rhubarb & custard

\*sauternes

Dark chocolate tart & salted caramel (pb)

\*banyuls

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.