

Wild Flor

THE SPRING SET

Dinner: Tuesday to Friday / Lunch: Wednesday to Saturday

Jersey rock oysters; 3 £12 / 6 £21 / 12 £38

Nocellara olives (pb) £4

Homemade mortadella, apple jelly & sauerkraut £9

Mushroom parfait, elderberry capers, hazelnut (pb) £5

Wild Flor sourdough & butter £2 per person

First

Cuttlefish salad, leek & sundried tomato

Butterhead, lovage, asparagus & elderflower vinaigrette (pb)

Ham, green sauce & radish

Second

House sausage & spring vegetable broth

Grilled mackerel, pate & pickled fennel

Baby artichoke, saffron & beans (pb)

Sides

Buttered greens £7 Garden salad & elderflower vinaigrette £6

Seaweed & citrus potatoes £7

Third

Ice cream sundae, pistachio crumb & rhubarb

Olive oil cake, lemon curd & chocolate sorbet (pb)

Welsh rarebit

Two Courses £24 / Three Courses £28

*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.