

SMALL PLATES

Wildes Breadboard · Whipped Butter · Olives (2,7)	£6.00
Olives	£3.00
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Ratatouille · Tomato Veloute (VG)	£10.00
Mushroom Stroganoff · Chestnut Mushrooms · Tagliatelle · Tamari (VG) <i>Optional add on Bavette Steak (+£5)</i> (7,9,13)	£10.00
Aubergine · Saffron Yogurt · Pomegrante · Feta (V)(VG option) (7,12)	£10.00
Oyster Mushrooms · Asparagus · Squash Puree · Blood Orange Gastrique (VG) (13)	£10.00
Duck à L'Orange · Dauphinoise Potatoes · Cavolo Nero (7,13)	£17.00
Sticky Glazed Ox Cheek · Mashed Potato · Persillade · Pickled Shallots (13,7)	£12.00
Pan Seared Stone Bass · Apple & Celeriac Remoulade · Mussel Chowder (5,7,8)	£12.00
“Fish Pie” · Buttered Mash · Parsley Sauce · Puff Pastry Shard (1,5,7,8)	£14.00
Pavé of Venison · Selby Potatoes · Cherry Jus (7,13,1)	£18.00
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Classic Trifle · Baileys Cream · Kirsch Jelly · Cointreau sponge (2,4,7,13)	£10.00
Lemon Meringue Tart · Vanilla Gelato (V) (7,4)	£8.00
Black Forest Gateau (V) (2,4,7,13)	£10.00
Artisanal Cheese Board · Frozen Grapes · Crackers · Chutney (V) (2,7)	£12.00

(V) – Vegetarian | (VG) – Vegan

Please inform us of any allergies or dietary requirements.

Allergen information is available upon request, but we cannot guarantee allergen-free meals.

1 - Celery 2 - Cereals 3 - Crustaceans 4 - Eggs 5 - Fish 6 - Lupin 7 - Milk
8 - Molluscs 9 - Mustard 10 - Peanuts 11 - Sesame 12 - Soybeans (Soya) 13 - Sulphur dioxide & sulphites
14 - Nuts