

MENU

SHARING BOARDS

ALL OUR SHARING BOARDS ARE RECOMMENDED FOR 2 PEOPLE

WILDES CHARCUTERIE BOARD £12

Charcuterie meats, olives, pickles,
house chutney, dips and sourdough

WILDES GRAZING BOARD (VG) £14

Hummus, mediterranean vegetables,
dips, maple glazed nuts, olives, pickles,
sourdough

WILDES FEAST BOARD £20

Charcuterie meats, olives, pickles,
house chutney, cheddar, blue cheese,
baron bigod, sourdough, crackers

WILDES CHEESE BOARD £12

Cheddar, blue cheese, baron bigod,
chutney, nuts, fruit, crackers

SMALL PLATES

PORK BELLY BITES £9

Chilli curls, spiced glaze, crispy onions

SMOKED CHEDDAR & HAM CROQUETTES £10

Saffron aioli.

BRIE AND ROSEMARY CROQUETTES (V) £10

Spiced cranberry sauce

BURRATA (V) £11.5

Crispy chilli oil, onion chutney, sourdough

ROSEMARY MASALA MUSHROOMS(VG) £9.5

Sourdough toast, walnut pistou

GARLIC & HARISSA PRAWNS £12

Griddled sourdough bread, chimmichurri

CAJUN CHICKEN £10

Hot honey glaze, black garlic aioli

MAIN DISHES

VENISON PAVE £26

Potato terrine, blackberry puree, jus,
seasonal greens

CONFIT DUCK LEG £22

Fondant potato, orange and fennel
reduction, braised red cabbage

SLOW BRAISED LAMB SHOULDER £20

Potato and rosemary rosti, salsa verde, jus

MARKET FISH MP

Crushed minted peas, homemade
tartar sauce, chips

ROASTED ROOT VEGETABLE PIE(VG) £18

Confit garlic mash, seasonal greens, jus

BRAISED OX CHEEKS £20

Pomme mousseline, horseradish cream
crispy leeks

DESSERTS

CREME BRULEE WITH SHORTBREAD £8

CHOCOLATE MOUSSE (VG) £7.5

SIDES

CHIPS £5

SEASONAL GREENS £4.5

CHILLI AND HAZELNUT HISPI £4

CABBAGE (VG)