

# MENU

## SHARING BOARDS

### GARLIC AND ROSEMARY CAMEMBERT (VG)

Olives, pickles, caramelised onion  
chutney, toasted sourdough

£14

### WILDES CHARCUTERIE BOARD

Charcuterie meats, olives, pickles,  
house chutney and sourdough

£12

### WILDES GRAZING BOARD (V)

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

£14

## STARTERS

### BREADS (V)

Seasonal dips, olives, pickles

£5.50

### PORK BELLY BITES

Spiced glaze, crispy onions, chilli curls

£10

### TRUFFLE AND PECORINO

CROQUETTES (VG)

Aioli

£10

### KING PRAWN PIL PIL

Toasted sourdough

£11

### PADRON PEPPERS (V)

Chipotle aioli

£7.50

## MAINS

### SIRLOIN STEAK

Hand cooked chips, confit tomato,  
garlic and thyme mushroom

**Choose:** Peppercorn sauce OR  
Chimichurri

£28

### CHICKEN SCHNITZEL

Rocket and parmesan salad, garlic  
and herb butter, new potatoes

£24

### CONFIT DUCK LEG

Port and orange reduction,  
choucroute, boulangere potatoes

£25

### PAN FRIED SEABASS

Lyonnais potatoes, samphire,  
beurre blanc

£22

### SPICED CAULIFLOWER STEAK (V)

Arrabiata, Dukkah

£17.50

## WHAT'S ON

### MARGARITA MONDAYS

£8 MARGARITAS

### 2 COCKTAILS FOR £12 TUESDAYS

COCKTAILS MUST BE THE SAME

### QUIZ NIGHT WEDNESDAYS

### ROUND THE WORLD THURSDAYS

### LIVE MUSIC SUNDAYS AND SUNDAY LUNCH

## SIDES

### CHIPS (V)

£5

### SEASONAL GREENS (V)

£4.50

### ONION RINGS (V)

£5

(VG) – Vegetarian (V) – Vegan

Please inform us of any allergies or dietary requirements. Allergen  
information is available upon request, but we cannot guarantee allergen-  
free meals.