

SMALL PLATES

Wildes Breadboard · Whipped Beef Fat Butter · Olives (2,7) £6.00

Vodka & Curry Cured Salmon · Madras Emulsion · Crispy Skin (5,4) £8.00

Pan Roast Wood Pigeon · Charred Corn · Hen of the Woods · Jus Gras (7,13) £12.00

Hand Dived Orkney Scallop · Turnip · Apple & Cucumber Dashi (8,5,1) £12.00

King Oyster Mushroom · Aubergine · Capers · Tahini (VG) (14) £14.00

Sticky Glazed Ox Cheek · Smoked Mashed Potato · Persillade · Pickled Shallots (13,7) £14.00

Chicken Leg & Herb Terrine · Sweet & Sour Onions · Mushroom Ketchup (12,13,9) £8.00

Pan Seared Stone Bass · Apple & Celeriac Remoulade · Mussel Chowder (5,7,8) £15.00

Duck Breast & Confit Leg · Boulangère Potatoes · Cherries · Chard (7,13,14) £16.00

Pavé of Venison · Pomme Anna · Blackberries & Chocolate (7,13,1) £18.00

Warm Smoked Chocolate Foam · Cherries · Hazelnuts (V) (7,14,4) £8.00

Miso Parfait · Granny Smith · White Chocolate · Marigold (V) (7,5) £8.00

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 seeds 12 - Soybeans (Soya) 13 - Sulphur dioxide & sulphites 14 - Nuts