



## Wild by Tart Sample Menu

Spiced cashews, Kashmiri chilli & black lime (vg, gf)	5
Nocellara olives, citrus & bay (vg, gf)	5
House pickles (vg, gf)	5.5
Salted cod fritters, coriander yoghurt, tamarind, curry leaves (gf)	9.5
Padron peppers & Zhoug (vg, gf)	9
Burnt aubergine, confit garlic, golden sultanas & walnut (vg, gf)	9
Whipped feta, honey & crunchy chilli oil (v, gf)	9
Wildfarmed focaccia, herb oil (vg)	6
Roast garlic flatbread (vg)	6
Wood fire flatbread, Romana courgettes, stracciatella & nettle (v)	10.5
Wood fired flatbread, mussels, smoked guajillo chilli, butter & gremolata	11
Wood fired flatbread, nduja, parmesan, hot honey	11.5
Grilled summer beans, sea vegetables, tahini, smoked almond & lime (vg, gf)	16
La Latteria burrata, yellow peaches, basil & pine nut (v, gf)	22
Hereford beef tartare, Urfa chilli, egg yolk & sumac (gf, df)	23
Vesuvio tomato, Honeymoon melon, tarragon, salted ricotta (gf)	17
Devon crab, borlotti beans, brown crab aioli & pangrattato (df)	24
Charred hispi cabbage, black garlic, miso, crispy shallot (vg, gf)	22.5
Creedy Carver chicken, shiitake, broad beans & baby onions (gf)	34
Sea bass, Trombetta courgettes, chickpeas & aioli (gf, df)	34
Wood fired monkfish, fresh peas, crème fraiche, trout roe (gf)	36
Duroc pork Ribeye, apricots, almonds & capers (gf)	32
Purple sprouting broccoli, whipped tahini, green chilli, almond (vg, gf)	8
Pink Fir potatoes, garlic & lemon (vg, gf)	7