



Wild by Tart Sample Menu

Spiced cashews, Kashmiri chilli & black lime (vg, gf)	5
Cerignola olives, za'atar & citrus (vg, gf)	5
Garden pickles (vg, gf)	
5.5	
Salted cod fritters, coriander yoghurt, tamarind, curry leaves	9.5
Padron peppers & Zhoug (vg, gf)	9
Red pepper Ajvar, walnuts, Urfa chilli & pomegranate (vg, gf)	9
Whipped feta, honey & crunchy chilli oil (v, gf)	9
Wildfarmed focaccia, herb oil (vg)	6
Wood fired garlic flatbread (vg)	5
Wood fired flatbread, Ogleshiel cheese, potatoes & caramelised onions	11
Wood fired flatbread, mussels, smoked guajillo chilli, butter & gremolata	11
Wood fired flatbread, nduja, parmesan, hot honey	11.5
Grilled Bobby beans, sea vegetables, tahini, smoked almond & lime (vg, gf)	16
Crown Prince pumpkin, stracciatella, chilli & pumpkin seed (gf)	20
Cornish tuna tartare, Barbastro tomatoes, Calabrian chilli & sumac (df)	22
Vesuvio tomato, Honeymoon melon, tarragon, salted ricotta (gf)	17
Devon crab, borlotti beans, brown crab aioli & pangrattato (df)	24
Charred hispi cabbage, Kashmiri chilli, lime, miso & herbs (vg)	22.5
Creedy Carver chicken, shiitake, girolles & sage (gf)	34
Cornish tuna, Trombetta courgettes, chickpeas & aioli (gf, df)	34
Chalk Stream trout, heritage carrots, horseradish & trout roe (gf)	32
Duroc pork ribeye, coco beans, figs & lardo (gf)	34
Broccoli, whipped tahini, green chilli, almond (vg)	8
Pink Fir potatoes, garlic & lemon (vg, gf)	7
Shrub Provisions leaves (vg, gf)	7