



Tart's Spritz (non-alc)	11
Blackberry & Thyme Bellini	11.5
Spiced Quince Old Fashioned	13.5

Wild by Tart

Sample menu

Spiced cashews, Kashmiri chilli & black lime (vg, gf)	5
Garden pickles (vg, gf)	5.5
Cerignola olives, za'atar & citrus (vg, gf)	5
Salted cod fritters, coriander yoghurt, tamarind, curry leaves	9.5
Padron peppers & Zhoug (vg, gf)	9
Milano carrot, walnut, ginger, baharat spice (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	12.5
Wood fired flatbread, cavolo nero, ricotta, anchovy & lemon	12.5
Wood fired flatbread, nduja, parmesan, hot honey	12
Grilled brassicas, green beans, tahini, smoked almond & lime (vg, gf)	16
Crown Prince pumpkin, stracciatella, chilli & pumpkin seed (v, gf)	20
Cornish tuna tartare, Barbastro tomatoes, Calabrian chilli & sumac	22
Smoked Mora Farm beets, pumpkin seed, Urfa chilli & dill (vg)	18
Devon crab, borlotti beans, brown crab aioli & pangrattato	24
Charred hispi cabbage, Kashmiri chilli, lime, miso & herbs (vg)	22.5
Creedy Carver chicken, shiitake, salsify & sage	34
Cornish tuna, Corno peppers, chickpeas & aioli (gf)	34
ChalkStream trout, leeks, bergamot & finger lime (gf)	32
Duroc pork rump, coco beans, figs & lardo (gf)	34
Broccoli, whipped tahini, green chilli, almond (vg)	8
Pink Fir potatoes, garlic & lemon (vg, gf)	7
Watercress salad, hemp cream & crispy Jerusalem artichokes (vg, gf)	7

Please inform your waiter of any allergies or food intolerances prior to ordering.

Please note we cannot guarantee no cross contamination.

A discretionary 13.5% service charge will be added to the bill.

Contactless or card payments only.