



Tart's Spritz (non-alc)	12
Wildwood Sour (non-alc)	12
Pear & Sage Margarita	14

Wild by Tart

Sample Menu

Spiced cashews, Kashmiri chilli & black lime (vg, gf)	5.5
Garden pickles (vg, gf)	5.5
Cerignola olives, za'atar & citrus (vg, gf)	5
Salted cod fritters, coriander yoghurt, tamarind	9.5
Padron peppers & zhoug (vg, gf)	9
Celeriac & butter beans, puffed wild rice, chaat masala & curry leaf (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, potatoes & caramelised onions	13
Wood-fired flatbread, cavolo nero, ricotta, anchovy, lemon	12.5
Wood-fired flatbread, spiced lamb, sumac onions & garlic yoghurt	12.5
Fried Violet artichokes, Taggiasca olives, Riesling vinegar, chilli & mint (vg, gf)	16
Crown Prince pumpkin, stracciatella, chilli & pumpkin seed (v, gf)	20
Halibut crudo, blood orange, Calabrian chilli, bergamot (df, gf)	22
Heritage carrots, pomegranate, tahini & preserved lemon (vg, gf)	18
Hand-dived Orkney scallop, Todoli citrus, finger lime & trout roe (gf)	26
Charred hispi cabbage, Kashmiri chilli & green peppercorn (vg)	24
Creedy Carver chicken, Owley Farm mushrooms & black garlic	34
Cornish Hake, Corno peppers, chickpeas & aioli (df, gf)	34
ChalkStream trout, leeks, bergamot & finger lime (gf)	33
Duroc pork rump, quince, Habanero chilli & lardo (df, gf)	34
Spinach, Two fields olive oil, Amalfi lemon (vg, gf)	8
La Ratte potatoes, confit garlic & rosemary (vg, gf)	8.5
Bitter leaves, winter citrus with pink grapefruit & miso citronette (vg, gf)	8.5

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.