



Tart's Spritz (non-alc)	12
Pomegranate & Thyme Bellini	11
Rhubarb & Lemongrass Margarita	14

WILD BY TART

Sample Menu

Spiced cashews, Kashmiri chilli & black lime (vg, gf)	5.5
Cerignola olives, za'atar & citrus (vg, gf)	5
Garden pickles (vg, gf)	5.5
Grilled peas (vg, gf)	8
Pecorino Toscano & wild garlic beignets (gf)	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, Oglesfield, potatoes & caramelised onions	13
Wood-fired flatbread, cavolo nero, ricotta, anchovy & lemon	12.5
Wood-fired flatbread, fennel sausage, Scamorza & wild garlic	13
Fried Violet artichokes, Taggiasca olives, Riesling vinegar, chilli & mint (vg, gf)	16
Smoked Tropea onions, goat's curd, wild garlic, brown butter & hazelnut (v, gf)	20
Halibut crudo, blood orange, Calabrian chilli, bergamot (df, gf)	22
Heritage carrots, pomegranate, tahini, & preserved lemon (vg, gf)	18
Charred hispi cabbage, Kashmiri chilli & green peppercorn (vg, gf)	24
Creedy Carver chicken, Owley Farm mushrooms & black garlic (gf)	34
Grilled halibut, artichoke alla Romana & Navel orange (df, gf)	40
Grilled hake, piquillo peppers, Monk's beard, Tokyo turnip & broad beans (gf)	33
Duroc pork rump, pear & habanero chilli (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

Our menu is inspired by the seasons and changes regularly to showcase the freshest ingredients. Please use this as a sample of what we offer, as dishes may vary.