



Tart's Spritz (non-alc)	12
Strawberry Bellini	11
Hibiscus & Grapefruit Margarita	14

## WILD BY TART

### Sample Menu

Spiced cashews, Kashmiri chilli & black lime (vg, gf)	5.5
Cerignola olives, za'atar & citrus (vg, gf)	5.5
House 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)	5.5
Wood-fired flatbread, Oglesfield, potatoes & caramelised onions	13
Wood-fired flatbread, Romana courgettes, stracciatella & nettle	13.5
Wood-fired flatbread, fennel sausage, Scamorza & wild garlic	13
Fried Violet artichokes, Taggiasca olives, Riesling vinegar, chilli & mint (vg, gf)	16
Grilled English asparagus, goat's curd, wild garlic, brown butter & hazelnut (v, gf)	20
Halibut crudo, Valencia orange, Calabrian chilli, bergamot (df, gf)	22
Grilled summer beans, sea vegetables, tahini & smoked almonds (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
Hereford bavette, Carosello cucumbers & Thai basil (df, gf)	38
Spinach, Two Fields olive oil, Amalfi lemon (vg, gf)	8
La Ratte potatoes, confit garlic & rosemary (vg, gf)	8.5
Garden salad, herbs, cucumber, buttermilk (v, gf)	7

Please inform your waiter of any allergies or food intolerances prior to ordering.  
Please note we cannot guarantee no cross contamination.