



Forest Colada (non-alc)	12
Gooseberry & Elderflower Bellini	11
Cucumber & Dill Margarita	14

WILD BY TART

Sample Menu

Spiced cashews, Kashmiri chilli & black lime (vg, gf)	5.5
Cerignola olives, za'atar & citrus (vg)	5.5
Garden pickles (vg, gf)	5.5
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
Courgette fritti, honey, marjoram & datterini tomato (v, gf)	10.5
Wood-fired garlic flatbread (vg)	5.5
Wood-fired flatbread, Oglesfield, potatoes & caramelised onions	13
Wood-fired flatbread, Romana courgettes, spinach & stracciatella (v)	13.5
Wood-fired flatbread, prosciutto, peaches, scamorza & Calabrian chilli	13.5
Vesuvio tomato, honeymoon melon, tarragon, salted ricotta (v, gf)	16
Grilled baby leeks, goat's curd, brown butter & hazelnut (v, gf)	20
Heritage cucumbers, cashew cream, jalapeno & lime (vg, gf)	16
Grilled summer beans, sea vegetables, tahini & smoked almond (vg, gf)	18
Charred hispi cabbage, Kashmiri chilli & green peppercorn (vg)	24
Creedy Carver chicken, Nocellara olives, apricots & almond (df)	34
Grilled seabass, borlotti beans, aioli & datterini tomato (df, gf)	38
Grilled hake, piquillo peppers, sea vegetables, Tokyo turnip & broad beans (gf)	33
Hereford beef tartare, ssamjang, sesame & grilled toast (df)	38
Grilled piattone beans & San Marzano tomatoes (vg, gf)	9
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.