



Forest Colada (non-alc)	12
Blackberry & Star Anise Bellini	11
Peach & Hot Honey 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
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
Grilled baby leeks, goat's curd, brown butter & hazelnut (v, gf)	20
Cornish tuna crudo, Vesuvio tomatoes, Calabrian chilli & sumac (df)	26
Heritage cucumbers, cashew cream, jalapeño & 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 hake, borlotti beans, aïoli & datterini tomato (df, gf)	38
Cornish tuna, agrodolce onions, pine nuts & salmoriglio (df, gf)	38
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.