Forest Colada (non-alc)	12
Blackberry & Star Anise Bellini	11
Hibiscus & Lapsang Margarita	14

WILD BY TART

Sample

Gilda - Cantabrian anchovy, Nocellara olive & guindilla (gf, df)	3
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
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
Padron peppers & zhoug (vg, gf)	9
Salt cod fritters, coriander yoghurt, tamarind & curry leaf (gf)	10.5
Buffalo mozzarella, rainbow chard & Two Fields olive oil (gf)	21
Cornish tuna tartare, Vesuvio tomatoes, Calabrian chilli & sumac (df)	26
Smoked Mora Farm beets, goats curd, isot biber, blackberries & dill (v)	17
Roast crown prince squash, whipped tahini, pumpkin seeds & pickled chilli (vg, gf)	18
Charred hispi cabbage, Kashmiri chilli & green peppercorn (vg, gf)	24
Creedy Carver chicken, Owley farm mushrooms, three cornered leeks, onion & miso (gf)	34
Grilled hake, borlotti beans, aïoli & datterini tomato (df, gf)	38
Confit ChalkStream trout, braised fennel, dill, trout roe (gf)	34
Hereford bavette, Tokyo turnips & Thai basil (df, gf)	38
Grilled Gloucester Old Spot pork tomahawk, apple, miso & caper brown butter (gf)	50
Spinach, Two Fields olive oil & lemon (vg, gf)	8
Bitter leaf salad, pickled kohlrabi, pear & Spenwood (v, gf)	8
La Ratte potatoes, confit garlic, chilli & rosemary (vg, gf)	8.5

As you're dining with us, please enjoy 10% off in the TART Shop today.
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.