Forest Colada (non-alc)	12
Blackberry & Star Anise Bellini	11
Spiced Crab Apple Margarita	15

WILD BY TART

Sample Menu

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
Cured halibut, juniper, Calabrian chilli, winter citrus & bergamot (df, gf)	22
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, butter beans, cavolo nero, clams, chilli & parsley (df, gf)	42
Confit ChalkStream trout, braised fennel, dill, trout roe (gf)	34
Hereford bavette, Tokyo turnips, Sichuan, Thai basil (df, gf)	38
Grilled Gloucester Old Spot pork tomahawk, apple, miso & caper brown butter (gf)	50
Fried Brussels sprouts, confit garlic, chilli & lemon (vg, gf)	8
Bitter leaf salad, pickled kohlrabi, pear & Spenwood (v, gf)	8.5
La Ratte potatoes, dashi butter, nori & sesame (v, gf)	8

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.