

# Wild.....by TART

## Seasonal Bellini

Rhubarb & prosecco

12.00

## Cold Plates

Burrata, blood orange, smoked almond, fennel & basil salsa verde (v, gf)	14.00
Spiced beetroot, whipped goats' cheese, garlic chips & kale (v, gf)	9.00
Venison carpaccio, pickled shimeji mushroom, crispy shallot & ponzu (df)	14.50
Trout tiradito, lime, chipotle, radish & coriander oil (df, gf)	12.00

## Hot Plates

Foraged mushrooms, walnut, fennel & celeriac purée (vg, gf)	15.00
Maltagliati, cavolo nero, anchovy, tarragon & hazelnut	9.50
Butterbean, saffron winter tomato & maple sheep's curd (v, gf) (vg option available)	14.50
Crispy squid, togarashi spice, sweet lime & chilli sauce (gf)	12.00

## From the Grill

Charred hispi cabbage, brassicas, smoked hollandaise & burnt lemon (v, gf)	8.50
Market fish - our fish comes from the coast of Cornwall (gf)	M/P
Market cut - our meat changes daily, please ask (gf)	M/P
Grilled cauliflower, tahini, Chinese chives, chilli oil & crispy rice (vg, gf)	9.50
Poussin, chermoula & labneh (gf)	18.00

## From the Wood Oven

Marinated lamb, ricotta & spiced Nocellara olive (gf)	30.00
Coconut & turmeric baked Cod, curry leaf, chilli & ginger (gf, df)	23.50
Roasted leek pizzezza, garlic toum, rainbow chard & Manchego (v)	10.50
Spicy Cannwood lamb pizzezza, harissa, feta, yoghurt & pickled guindilla	12.00

## Sides

Seasonal vegetable salad, pumpkin vinaigrette, herbs & pomelo (vg, gf)	7.00
Crispy Jerusalem artichokes, rosemary, salt & garlic toum (vg, gf)	7.00
Tossed greens, confit garlic & lemon (vg, gf)	5.00
Potato & fennel gratin with sage & Parmesan (v)	9.50

Our pork, game, and lamb are from the Tart farms.

We use the best quality and sustainably sourced produce wherever possible.

ALLERGIES Prior to your meal, please inform us if you or your guests have any allergies or food intolerances

FILTERED WATER Unlimited still or sparkling - £1.5 for the table

A discretionary 12.5% service charge will be added to the bill