

Wild.....by TART

Plates

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| Flatbread, confit garlic, chives & crispy onions (vg) | £5 |
| Essex corn on the cob with cultured rye butter (v) | £6 |
| Red gem, fennel & peach salad with sauerkraut vinaigrette (vg, gf) | £6 |
| Bagna cauda with seasonal baby vegetables | £6 |
| Roast hispi cabbage, coconut cream & crunchy peanut tarka (vg, gf) | £8.5 |
| Nutbourne tomatoes, crispy capers & salsa verde (v, gf) | £9 |
| Wood smoked ratatouille, confit tomatoes & parsley oil (vg, gf) + Tart's Tamworth pork sausage (df, gf) | £10 £2 |
| Grilled mackerel, green sauce & Cornish new potatoes (df, gf) | £14 |
| Flatbread, mozzarella, truffle honey & tapenade (v) | £11 |
| Tamworth pork, smoked red onion, charcuterie sauce & kohlrabi (gf, df) | £17 |

Sauces

£2 each

- Crispy chilli oil (vg, gf)
- Apple & grape chutney (vg, gf)

Desserts

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| Cheese board; Wigmore, Oxford Blue, Lincolnshire poacher & Tart's honeycomb | £14 |
| English blueberries, yoghurt, caramelised puff pastry, sorrel & ginger | £7 |
| White chocolate & chai ice cream with roast white chocolate (gf) | £6(3scoops) |
| Cherry & bourbon sorbet with fresh cherries (vg, gf) | £6 (3scoops) |

Our pork is 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

