

Wild.....by TART

Aperitifs

Seasonal bellini; plum & cherry, prosecco	£9
Grapefruit & rose gimlet; Silent Pool Gin, rose water & grapefruit cordial	£12
Tart's Spritz (non-alc); Feragaia, chamomile & peach cordial, soda	£7


Plates

Flatbread with zhoug (vg)	£5
Tokyo turnip tempura & anchovy butter (gf)	£9
Chicory, Berkswell & pear salad with sauerkraut vinaigrette	£6
Saffron tomatoes, red pepper, tahini yoghurt & puffed barley (v)	£9
Burrata, fig, hazelnut & fig oil (gf)	£14
Chalkstream trout ceviche, shallots & coriander (gf, df)	£14
Wood fired pumpkin, gremolata & pangratatto (vg)	£9.5
Wild girolles, mushroom broth, pearl barley & egg yolk (v)	£9.5
Grilled monkfish tail, braised Tokyo turnips & fennel (gf)	£17.5
Lamb rump, confit fennel & agrodolce (for two) (gf, df)	£32
Slow braised Galloway beef with creamy polenta & fennel seed chimichurri	£24
Flatbread with smoky leeks, manchego, toum & chard	£11
Flatbread with 'nduja, fennel & mascarpone	£12

Desserts

Cheese board; St. Ella, Oxford blue, Lincolnshire poacher & Tart's honeycomb	£14
Plum & hibiscus tart with Madagascan pepper custard (v)	£8
White chocolate & chai ice cream with roast white chocolate (v, gf)	£4
Raspberry sorbet with fresh tarragon (vg, gf)	£4



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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

Cocktails & Mocktails ~ Please see the drinks menu for our selection

Wine ~ Carafes are 500ml

Sparkling

47 AD Prosecco Frizzante Glera Veneto, Italy	G1 £7.5 Btl £38
Della Vite DCG Prosecco Superiore Glera Valdobbiadene, Italy	G1 £11 Btl £58
Pommery Brut Royal NV Pinot Noir, Pinot Meunier Champagne, France	G1 £14 Btl £75
Pommery Rose Brut NV Pinot Noir, Pinot Meunier, Chardonnay Champagne, France	G1 £15 Btl £90

White

Wagram 2018 Gruner Veltliner Kamptal, Austria on tap	G1 £6 Carafe £21 Btl £30
Bodegas Nekeas 2018 Viura, Chardonnay Navarra, Spain	Btl £33
Le Petit Xavier Sauvignon Blanc, Picpoul, Grenache Blanc Rhone Valley, France	Btl £40
Saumur Blanc 'Elegance' 2018 Chenin Blanc Loire, France	Btl £46
A Veredas Blanco 2017 Chardonnay, Sauvignon Blanc Rioja Baja, Spain	Btl £55

Red

Wagram 2018 Zweigelt Kamptal, Austria on tap	G1 £6 Carafe £21 Btl £30
Tempo Al Vino Alese 2017 Negroamaro Salento, Italy	Btl £33
Maal Rebelión 2017 Malbec Mendoza, Argentina	Btl £44
Brothers Wine & Co. 2019 Pinot Noir Adelaide hills, Australia	Btl £53
Ministry of Clouds Shiraz 2018 Shiraz McLaren Vale, Australia	Btl £59

Rosé

Maison Ventenac 2019 Cabernet, Syrah, Grenache Languedoc, France	G1 £8.5 Btl £40
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Orange

Koerner Pigato 2019 Vermentino Clare Valley, Australia	Btl £60
Sigurd White Blend 2018 Riesling, Semillon, Vermentino, Gewürztraminer	G1 £11 Btl £63

