

# Wild.....by TART

## Aperitifs

Seasonal Bellini   Spiced pear, prosecco	£9
Tart's Bloody Mary   Black Cow Vodka infused with rosemary & pink peppercorn	£10
Pure Green   Apple, cucumber, mint, kale, pineapple, lime	£4.5
Carrot & Ginger   Apple, carrot, ginger, lemon	£4

## Small Plates

Grapefruit with coconut sugar, lime & isot chilli (vg)	£5
Squash, coriander & chilli fritter with curry leaf mayo & lime (v, df)	£7.5
Flatbread with zhoug & babaganoush (vg)	£6

## Large Plates

Girolles, fried egg & sage on sourdough toast (v on request)	£13
Cured Chalkstream trout, celeriac remoulade, rocket, ricotta & rye	£14.5
Smoked haddock, potato, leek & fennel skillet with baked egg (gf)	£14.5
Roast pumpkin with coconut, turmeric & ginger (vg)	£13
Slow braised smoky beans with ham hock & poached egg (gf, df)	£14
Crab salad with apple, kohlrabi & fennel (gf) (df on request)	£15
Grilled flat iron steak, salsa verde & fried egg (gf)	£16
Flatbread with smoky leeks, manchego, toum & chard (vg on request)	£11
Flatbread with 'nduja, fennel & mascarpone	£12

## Sweet

French toast, blackberry marsala compote & bay leaf ice cream (v)	£9
Banana cake with cashew nut butter & raspberry jam (vg)	£7
Pear & almond tart with crème fraiche (v)	£8

## Extras

Sourdough & butter (v) (gf on request) £2   Wood fired flatbread (vg) £4   House salad (vg, gf) £6
Egg (fried, poached or soft boiled) (v) £2   Cashew nut butter & jam (vg) £3

*Some dishes can be served without egg. Please ask your waiter.* **FILTERED WATER: Unlimited still or sparkling - £1.5 for the table. A discretionary 12.5% service charge will be added to the bill**