

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, pumpkin, hazelnut & pickled chilli (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
Lamb rump, confit fennel & agrodolce (for two) (gf, df)	£32
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

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

