

Wild.....by TART

Aperitifs

Spiced Fig Bellini £9 | Black Forest Sour £11 | Tart's Spritz (non-alc) £7

Small Plates

Flatbread with fermented garlic honey & sumac (v) (vg on request)	£5
Spiced crab beignets with curry leaf & lime mayo (gf)	£8
Duck salad with radicchio & lentils (gf, df)	£9
Burrata, pomegranate, coriander & oregano (gf)	£14.5
Tokyo turnip, pear, shiso & macadamia nut salad (v, gf, df)	£8.5
Venison carpaccio, ponzu & pickled enoki mushrooms (df)	£12
Pumpkin maltagliati, pickled walnut, chilli & sage (v) (vg on request)	£9

Grill

Hispi cabbage, crème fraiche, orange, pine nuts & brown butter (v) (vg on request)	£9.5
Marinated poussin, tomato, kaffir lime & cavalo nero (df)	£22.5
Grilled mackerel, pickled red cabbage, horseradish crème fraiche & watercress (gf)	£14
Ribeye with fennel seed chimichurri (gf, df)	£38

Wood Oven

Flatbread with mushrooms, tarragon oil & Jerusalem artichoke (v) (vg on request)	£11
Flatbread with pork & fennel ragu, cime de rape, mascarpone & Szechuan oil	£12
Flatbread with Brussels sprout, pistachio & honey (v) (vg on request)	£12

Sides

Sprout tops (v, gf) (vg on request)	£7
Crispy Jerusalem artichoke & garlic toum (vg, gf)	£7
House salad (vg, gf)	£6

Desserts

Cropwell Bishop Beauvale, quince & almond	£10
Panna cotta with pomegranate (gf)	£7
Mandarin sorbet (vg, gf)	£7
Hot chocolate Milano with walnut, cinnamon palmier (v)	£6

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





Please scan this QR code with the NHS Covid-19 app to check in

