

The WildKitchen

A WILD CHRISTMAS

BY ADAM SHARPE

Nibbles to Share

Fired Black Garlic Flatbread
Locally Sourced Charcuterie from Tempus, Wild Pickles

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Starters to Share

Caramelised Shallot Tart Tatin, Rosary Ash Goats Cheese

With Either

Sloe Gin Cured Loch Duart Salmon, Homegrown Horseradish Granita
Artisanal Burrata & Glazed Figs, Pistachio Pesto, Candied Sunflower Seeds

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Mains to Share

Saddle of English Lamb, Confit Garlic & Vine Tomato, Mint Salsa Verde Charcoal
Charcoal Grilled Whole Wild Stonebass, Lemon Verbena

Vegetarian Main – A Choice of:

Smoked Aubergine, Baba Ganoush, Sherry Caramel & Heritage Tomato
Munchkin Pumpkin, Braised Lentils, Stem Ginger & Variegated Kale

Sides to Share

Roasted Parsnips & Sprouts
Charred Purple Sprouting Broccoli, Chii & Garlic
Smashed Fire-Roasted New Potatoes, Persillade

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Pudding to Share

Traditional Apple Tarte Tartin, Calvados Ice Cream

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Artisanal Cheeseboard to Share

Homemade Chutney & Seeded Crackers

