

# The WildKitchen

## WILD SURF & TURF

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  
Steamed Shetland Mussels, Fig and Fermented Kumquat

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### Turf – A Choice of:

Salt Aged Tomahawk Seared on the Campfire, Confit Garlic & Vine Tomato,  
Burnt Butter Bearnaise  
Juniper Berry Marinated Smoked Whole Venison Loin, Confit Garlic & Vine Tomato  
Lamb Saddle, Confit Garlic & Vine Tomato, Mint Salsa Verde

### Surf – A Choice of:

Grilled Native Lobster, Garlic Butter & Scorched Lemon  
King Crab Legs, Garlic Butter & Scorched Lemon  
Charcoal Grilled Whole Wild Stonebass, Lemon Verbena

### Vegetarian – A Choice of:

Salt Baked Celeriac, Punterella & Winter Citrus  
Smoked Nasu, Baba Ganoush, Sherry Caramel & Heritage Tomato  
Munchkin Pumpkin, Braised Lentils, Stem Ginger & Variegated Kale

### Sides to Share

Charred Purple Sprouting Broccoli, Chili & Garlic  
Smashed Fire-roasted New Potatoes, Persillade

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### Pudding – A Choice of

Dark Chocolate Mousse, Apricot Compote & Toasted Hazelnuts  
Wild Autumn Berries, Lemon Verbena Chantilly  
Burnt Caramel and Cardamom Pannacotta

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### Artisanal Cheeseboard to Share

Homemade Chutney & Seeded Crackers

