

# The WildKitchen

## WILD SURF & TURF

BY ADAM SHARPE

### Starters

Plum Tomato Consommé, Early Harvest Olive Oil  
Rosemary & Garlic Focaccia, Black Garlic Oil  
Caramelised Shallot Tart Tatin, Rosary Ash Goats Cheese

### Surf & Turf

Salt Aged Tomahawk Seared on the Campfire, Red Wine Jus  
Grilled Native Lobster, Garlic Butter & Scorched Lemon

### Vegetarian

Smoked Nasu, Baba Ganoush, Sherry Caramel & Heritage Tomato

### Sides

Charred Asparagus, Chilli & Garlic  
Roasted New Potatoes, Persillade

### Pudding

Dark Chocolate Mousse, Apricot Compote & Toasted Hazelnuts

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at the current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback.

