

The WildKitchen

WILD SURF & TURF

BY ADAM SHARPE

Starters

Smoked Red Pepper, Tomato & Jalapeno Consommé
Rosemary & Olive Focaccia, Black Garlic Oil
Caramelised Shallot Tarte Tatin, Rosary Ash Goats Cheese

Surf & Turf

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

Sides

Tenderstem Broccoli, Chilli & Garlic
Potato Salad, Cider Mustard & Confit Garlic Mayo

Pudding

Strawberry & Estate Elderflower Pannacotta



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 current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback