

The WildKitchen

English Feast

Welcome Cocktail

Pimms Garden Punch

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Foraged Mushroom & Duck Broth

Red Leicester & Chive Hay Smoked Scone

black garlic oil

Caramelised Shallot Tarte Tatin

Rosary Ash goat's cheese

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Salt Aged Tomahawk Seared on the Campfire

red wine jus

Grilled Native Lobster

garlic butter | scorched lemon

Slow Cooked Artichoke & Turnip

variegated kale

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Tender Stem Broccoli, chilli & garlic

Smoked New Potatoes *charcoal mayonnaise*

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Steamed Apple & Muscovado Sponge

hay cream | walnut | salted caramel

