

## Best of July

### GRILLED CORNISH SARDINES

Nutbourne heritage tomatoes, Lilliput capers, tonnato dressing (E F) £16

### CALLOW HALL CURED ROE DEER SALAMI

Isle of Wight black garlic hummus, crispy chickpeas, cucumber flowers, candied apricots (SS SUL) £17

### DERBYSHIRE LEG OF LAMB GIGOT

Cumin confit beetroot, broad bean freekeh, spiced kofta, ewes curd (G D) £32

### BRITISH MARKET SEAFOOD PAELLA (please ask)

Fennel, runner bean & Romaine salad, lobster & saffron aioli (F SH-MOL SH-CR D E)  
Individual £38 Couple £70

### MANTON STRAWBERRY & ST GERMAIN BAVAROIS

Earl grey tea clotted cream, elderflower beignets (G D E SUL) £16

### ENGLISH APRICOT & AMARETTO MILLE-FEUILLE

Lavender ice cream, burnt white chocolate (D G E SUL) £17

#### WILDLIVE FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers and source the best of British.

Your wellbeing is important to us, please speak with our team about allergens / dietary requirements.

We hope you enjoyed our food and service. We add a discretionary 10% service charge to your bill which goes directly to the team. If you are unhappy, please don't pay it but do let us know if there is anything we can do better.

#### ALLERGENS

*Some dishes can be adapted, please ask*

**G** gluten **E** eggs **F** fish **PN** peanuts  
**SH** shellfish **MOL** mollusc **CR** crustacean  
**SOY** soya **D** cows milk/lactose  
**TN** tree nuts **C** celery **M** mustard  
**SS** sesame seeds **SUL** sulphites **L** lupin