

# wildhoney

Book now



*Slow cooked shoulder of hare, hand rolled pappardelle £8.95*

*Fresh Dorset crab, bitter sweet Italian leaves and lychee £10.50*

*Salad of beetroots, goats curd cheese, hazelnuts, honey and lemon vinaigrette £7.95*

*Salt cured Cornish mackerel, spiced cauliflower, beetroot, pinenuts and black radish £8.50*

*Warm smoked eel, crisp chicken wings (boneless), sweetcorn, turnips £11.95*

*Slow cooked pork belly with Herefordshire snails, carrot puree £8.95*

*Traditional game terrine, pickled quince, candied walnuts £7.50*

\* \* \* \* \*

*Bouillabaisse 'traditional Marseille style' £19.95*

*Slow cooked venison, roast carrots, soft polenta £18.50*

*Roast partridge, warm salad of turnip and shoots, endive marmalade £16.50*

*Grilled rib-eye of beef (28 day aged), bone marrow gratin, Swiss chard and beetroot (for 2 persons) £22.50 pp*

*Cornish plaice, roast squash, wild mushrooms, walnuts and Muscat grapes £17.95*

*Breast of Limousin veal, caramelized onion and anchovy £17.95*

*Icelandic cod, octopus and shallots in red wine £18.50*

*Please be aware that all game is wild and may contain shot*

\* \* \* \* \*

*Selection of cheese from La Fromagerie £3.25 each*

*Warm chocolate soup, milk sorbet £7.50*

*Wild honey ice cream, crushed honeycomb £6.95*

*Carrot and walnut cake, carrot jam, coffee ice cream £6.95*

*Clafoutis of English pears, vanilla ice cream £6.95*

*Soft meringue with custard, praline £6.95*

*Selection of chocolates £5.00*

Book now

