

## STARTERS

### **Wild Carrot salad (v) 11**

seasonal leaves, goat's cheese curd, walnuts, carrot shavings, pear, radish, pumpkin seeds, roasted squash, sesame seeds, carrot dressing

### **Cauliflower & Montgomery cheddar soup 9**

crispy ox tongue, Laverstoke black pudding, croutons, truffle oil

### **Burrata & watercress (v) 14**

candy beetroot, watercress emulsion, pine nuts

### **Chalk Stream smoked trout 15**

fennel, capers, fresh horseradish, sourdough & dill cream

### **Organic baked eggs (v) 10**

gratinated Hollandaise sauce, truffle creamed spinach

### **Celeriac remoulade 12**

Blackcomb ham, soft boiled eggs, sourdough crisps

### **South Coast seafood platter (to share) 65**

rock oysters, langoustines, crevettes & a fresh selection from our local markets

add a whole native Channel lobster £ market price

### **Seasonal rock oysters 15/30**

red wine vinaigrette

## VEGETARIAN

### **Butternut gnocchi 12/18**

artichokes, kale, White Lake Katherine hard goat's cheese

### **Vegetable Korma 15**

basmati rice, poppadum, pineapple, Raïta sauce

### **Heritage beetroot & carnaroli risotto 12/17**

watercress, toasted almonds, fennel, orange gel

### **Homemade wild mushroom pappardelle 19**

Madeira, porcini cream, charred leeks, sage



## FISH AND SEAFOOD

### **Seared king scallops 32**

sea beets, celeriac mousseline, cockle vinaigrette

### **Dover sole meunière 39**

on the bone, caper & lemon brown butter

### **Black treacle Loch Duart salmon 24**

homemade gnocchi, crispy kale, dill butter

### **Sea bream fillet 24**

white crab, brown shrimp & herb risotto

## MEAT AND POULTRY

### **Eveleigh Farm partridge & foie gras pie 27**

black truffle sauce

### **Orchard Farm pork belly 24**

braised Puy lentils & apple sauce

### **Salt dry aged rib eye 220g 38**

Béarnaise espuma, roasted vine tomato

### **Wellington of Salisbury venison haunch 39**

beetroots, spiced venison sauce

### **Whole roast poussin 22**

ragout of pearl barley, glazed balsamic onion

### **Roast Christmas turkey 26**

sage & onion stuffing, Yorkshire pudding, roast potatoes & Christmas vegetables

## SIDE DISHES 5.5

Braised red cabbage & apple

Creamed spinach

Truffle mac & cheese

Green beans, shallot confit, pine nuts

Tenderstem broccoli, almond butter, Parmesan

Watercress salad, pears, crispy walnuts

Buttered new potatoes, dill

French fries

## CHEESE BUFFET

### **British cheese 14**

selection of artisan cheeses, grapes, roasted nuts, wine confit, biscuits

@wildcarrothampshire

Please inform us of any allergies or dietary requirements. All prices in British Pound Sterling and include VAT. A discretionary 12.5% service charge will be added to your bill.