

FROM THE MARKET

Starters

Jerusalem artichoke velouté (v)
shiitake mushroom

Smoked Chalk Stream trout
fennel, capers, fresh horseradish, dill cream

Country fried chicken
herbs brined, aioli

Mains

Seared salmon
cauliflower espuma, bergamot gel

Orchard Farm pork belly
celeriac purée, apple, raisins, pine nuts

Acquerello risotto (v)
cheese & peper

Desserts

Vanilla crème brûlée tart
chocolate chip ice cream

Rocher mousse
Caramel & chocolate

Baked cheesecake
citrus salad, mango sorbet

2 courses 22

3 courses 26

A LA CARTE

Starters

Chicken liver pâté 9
truffle butter, brioche & piccalilli

Burrata & watercress (v) 14
watercress emulsion, candy beetroot, pine nuts & extra virgin olive oil

Wild Carrot salad (v) 12
Parmesan, homemade miso salt, yuzu & truffle

Goat's curd (v) 12
beetroot pumpkin seeds

Mains

Ploughman's 19
Suffolk rosemary salami, homemade roast beef, sliced honey roast ham, Montgomery Cheddar, Red Leicester, piccalilli & coleslaw

Fish 'n' chips 19
1086 beer batter, crushed peas, tartar sauce & chips

Wild Carrot burger 19
maple cured bacon, mature cheddar, BBQ sauce

Club sandwich 19
turkey, bacon, boiled egg & French fries



*Please inform us of any allergies or dietary requirements. (v) = vegetarian
A discretionary 12.5% service charge will be added to your bill*

@wildcarrothampshire