

## 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

#### Skrei cod

*tomato sauce, capers & olives*

#### Orchard Farm pork belly

*celeriac purée, apple, raisins, pine nuts*

#### Acquerello risotto (v)

*cheese & pepper*

### 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

#### Slow cooked beef striploin 15

*Katherine goat's cheese, hazelnut  
& truffle oil on sourdough*

#### Burrata & watercress (v) 14

*watercress emulsion, candy beetroot,  
pine nuts & extra virgin olive oil*

#### Wild Carrot salad (v) 10

*mixed leaves, crudités, balsamic & truffle dressing*

#### Goat's curd (v) 12

*beetroot, pumpkin seeds, blood orange*

### Mains

#### Ploughman's Lunch 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

*cured bacon, mature Cheddar, chef's pickle mayo*

#### Crispy chicken burger 16

*in clarified butter, lettuce, avocado, mayo  
& homemade BBQ sauce*



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

@wildcarrothampshire