



# WILD CARROT

## STARTERS

### Baby spinach salad (v) 12

*Parmesan, homemade miso salt, yuzu & truffle  
add prawns 9*

### Burrata from Corato, Puglia (v) 15

*candy beetroot, pine nuts, watercress emulsion  
add anchovies from Cantábrico 7*

### Loch Duart salmon 15

*seared, celery apple, bergamot gel*

### Baked squash soup (v) 11

*roasted tomato, burnt orange*

### Slow cooked Haines farm egg (v) 17

*wilted spinach, grains, Winchester foam*

### Slow cooked dry aged beef striploin 16

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

### Porthilly oysters, Cornwall 19/34

*red wine vinaigrette*

### Broccoli orecchiette 20

*tiger prawn, tomato breadcrumb*

### Baked Secrets Farm aubergine (v) 14

*Puy lentils, tomato, smoked yoghurt, leeks*

### Acquerello risotto (v) 15/20

*saffron & orange*

### Spaghetti "Cheddar & Pepe" (v) 12/17

*foam of Montgomery cheddar & Parmesan, black pepper water*





## FISH AND SEAFOOD

**Seared king scallops 21/26**  
*cauliflower purée, porcini powder*

**Dover sole meunière 41**  
*on the bone, potato gratin, caper & lemon brown butter sauce*

**Wild seabass 30**  
*Jerusalem artichokes, veal jus, citrus emulsion*

**Wild Nordic Halibut 32**  
*smoked asparagus, cured egg yolk, lemon gel*

## MEAT AND POULTRY

**Braised milk fed veal cheek 29**  
*mashed potato, glazed orange carrots, crispy leeks*

**Dingley Dell pork belly 26**  
*celeriac purée, apple, raisins, pine nuts*

**Surrey Farm dry aged rib-eye 10oz 39**  
*spinach, triple cooked potatoes, jus*

**Wellington of Salisbury venison haunch 33**  
*mashed purple potatoes, apple cider onion*

**Normandy Duck magret 26**  
*parsnip purée, chicory, raspberries*

**Bone marrow risotto 19/23**  
*smoked marrow, 1086 beer, chives*

## SIDE DISHES 5.5

**Tender stem broccoli, watercress salad, 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*