

FROM THE MARKET

Starters

Soup of the day (v)

Wild Carrot salad (v)

*mixed leaves, crudités, balsamic
& truffle dressing*

Country fried chicken

herb brined, lemon aioli, porcini powder

Goat's curd (v)

beetroot, pumpkin seeds, blood orange

Mains

Wild Nordic halibut

tomato sauce, capers & olives on sourdough

Dingley Dell pork belly

celeriac purée, apple, raisins, pine nuts

Cavatelli

creamy crab sauce, tarragon

Desserts

Lemon & rhubarb tart

honey yoghurt sorbet

Textures of Valrhona chocolates

buckwheat ice cream

Lime infused pineapple

coconut sorbet, pistachios

2 courses 22

3 courses 26

A LA CARTE

Starters

Slow cooked beef striploin 16

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

Burrata & watercress (v) 15

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

Loch Duart salmon 15

lightly seared, celery, apple, bergamot gel

Mains

Ploughman's platter 19

*selection of British charcuterie, cheese,
pickles & country bread*

Fish & chips 19

*1086 beer batter, crushed peas,
tartar sauce*

Wild Carrot burger 19

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

Crispy chicken burger 16

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