

## WILD CARROT DINNER MENU

Named after the dainty white wildflower that grows plentifully in the fields of Dogmersfield Park, Wild Carrot serves seasonal dishes, made with the finest produce found in Hampshire markets and further afield.

Under the guidance of Executive Chef Paolo Belloni. Paolo's love for the cuisine of "la campagna" (countryside) is showcased in each dish, creating connections to the local landscape through ingredients, presentation and local flavour profiles.



## STARTERS

### **Baby spinach salad (v) 15**

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

### **Burrata from Corato, Puglia 17**

carrot ketchup, pine nuts, candied baby carrots, sourdough  
add anchovies from Cantabrico 7

### **Loch Duart salmon 17**

seared, celery apple, bergamot gel

### **Roasted sweet corn soup (v) 11**

cacao oil, citrus essence

### **House cured mackerel 17**

lightly torched, pickled radish, brown butter hollandaise

### **Slow cooked dry aged beef striploin 19**

Katherine goat's cheese, hazelnut, truffle

### **Porthilly oysters, Cornwall 19/34**

red wine vinaigrette

### **Devon crab cavatelli 23**

coral emulsion, lemon & tarragon

### **Baked Secretts Farm aubergine (v) 16**

tomato, watercress emulsion

### **Acquerello risotto (v) 24**

saffron & orange

### **Mezzi paccheri gragnano (v) 19**

cauliflower, olives, sun dried tomato, pine nuts

## FISH & SEAFOOD

### **Seared king scallops 28**

British summer peas, summer truffle, buttermilk

### **Dover sole meunière 42**

on the bone, fennel & orange salad, caper & lemon brown butter sauce

### **Wild seabass 32**

almond cream, fennel seeds foam & celeriac

### **Wild Nordic halibut 34**

mushroom consommé, sautéed wild mushrooms

## MEAT AND POULTRY

### **Chicken and foie gras 28**

caramelized onion, mashed potatoes

### **Dingley Dell pork belly 27**

spring cabbage & mustard

### **Aubrey Allen dry aged rib-eye 10oz 41**

spinach, triple cooked potatoes, Béarnaise espuma

### **Aubrey Allen best end lamb rack 38**

roasted cucumber, Greek yoghurt, tomato chutney, mint

### **Normandy duck magret 28**

parsnip purée, chicory, raspberries

## SIDES 6

**Tenderstem broccoli, seasonal leaf salad, French fries**



*Please inform your server for any allergies or dietary requirements.  
A discretionary service charge of 12.5% will be added to your bill. Prices include VAT.*

@wildcarrothampshire