

WILD CARROT LUNCH MENU

Chef's soup (v)

Wild Carrot salad (v)
mixed leaves, crudités, balsamic & truffle dressing

Goat's curd (v)
beetroot carpaccio, blueberry

Smoked mackerel pâté
apple & celery salad

Country fried chicken
herb brined, lemon aioli, porcini powder

Seared salmon
asparagus, oranges, vanilla mayonnaise

Pan roasted chicken supreme
ginger and carrot purée, sautéed tender stem broccoli

Paccheri pasta alla norma (v)
tomato sauce, aubergine and salted ricotta

Dingley Dell pork belly
spring cabbage & mustard
supplement 5.5

Tiramisu
espresso biscuit, mascarpone cream

Rice pudding
strawberry rhubarb marmalade

Blueberry cheesecake
blackberry sorbet

2 courses 25 or 3 courses 30

*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

