

WILD CHRISTMAS MENU

wild

AT THE CROSS

SAVOURIES

Foccacia Bread (ve)	5
Harissa spiced mixed nuts (ve)	6
Mediterranean marinated olives (ve)	7
Butternut Squash Soup	8
Roasted Beetroot Salad	9
Pan fried Mastelo Cheese with mini figs and hazelnut dukkah (v)	10
Croquetas Bravas	10

GRAZING PLATES

Roast Turkey	23	Fillet steak 6oz	30
<i>Roasted chestnuts, Bread Sauce, Gremolata and Cranberry Sauce</i>		<i>Salmoriglio dressing & balsamic onions</i>	
Roasted Pork Belly	27	Roast Cauliflower Florets (ve)	14
<i>Apple and Pear mostarda</i>		<i>Tahini, grapes molasse, hazelnut dukkah</i>	
Roast Fillet of Stone Bass	28	Wholesome grain salad and roasted butternut squash	15
<i>Shaved Fennel, samphire salad, amalfi lemon</i>		<i>Black Rice, quinoa, farro & arugula</i>	
Sautéed Giant King Prawns	28	Black Truffle Risotto (ve/v)	17
<i>Red chilli, garlic, parsley & lime</i>		<i>Carnaroli rice, pangrattato, truffle & Veggie Parmesan Shaving</i>	

SHARING SIDES

Roasted Brussels sprouts	8
<i>Garlic, honey, balsamic vinegar and olive oil</i>	
Roasted Potatoes	8
<i>Flat leaf parsley & Beurre Noisette</i>	
Roasted root vegetables	8
<i>Maple Syrup and Thyme</i>	

DESSERTS

Cheese platter	8
Sticky Toffee Pudding	8
<i>Medjool date molasses & clotted cream</i>	

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request. A discretionary service charge of 12.5% will be added to your bill.