

# WILD WINTER MENU

## SAVOURIES

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Homemade Rosemary Focaccia Bread (ve)	6
Mediterranean marinated Olives (ve)	6
Scallops	16
<i>Yuzu, Lime and Elderflower</i>	
Mastello Cheese	10
<i>Baked Grapes, Chilli Jam, Hazelnut Dukkah and Almonds (v)</i>	
Croquetas Bravas (v)	10
Mushroom Croquetas (v)	10
Imam Bayildi (V/VE)	11
Rosemary Salt Pane Carasau and Greek Yoghurt	

## GRAZING PLATES

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Charred Hispi Cabbage GF V/VE	13
<i>Tahini, Pomegranate, Almond Dukkah</i>	
Pumpkin Ravioli V	17
<i>Sage, Parmesan and Butter sauce</i>	
Sea Bream GF	28
<i>Chimichurri Sauce with green olives, fennel and pea shoots</i>	



## AT THE CROSS

Giant King Prawns	28
<i>Chilli, Parsley, Garlic and Cognac Sauce</i>	
Fillet of Beef GF	30
<i>Salmoriglio dressing &amp; balsamic onions</i>	
Lamb Cutlets GF	30
<i>Dijon Mustard and Pistachio Crust on Charred Aubergine puree</i>	

## SHARING SIDES

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Broccoli V/VE	8
<i>Chilli and garlic</i>	
Jersey Royal Potatoes V/VE	8
<i>Rosemary salt</i>	
Green Leaf and Cucumber Salad V/VE	8
<i>Avocado dressing</i>	

## DESSERTS

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Ice Cream/Sorbet	6
Sticky Toffee Pudding	8
<i>Medjool date molasses &amp; 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.