



WILDERNESSE HOUSE

SEVENOAKS

Nibbles

Gordol olives 3.00

Sprat, tempura, lemon 3.00

Hummus, sumac, grilled bread 3.00

Starters

Buratta, courgette, figs, dukka spice 8.00

Soup of the Day, sourdough croutons 6.00

Baby gem, classic Caesar dressing, anchovies, parmesan, sourdough croutons 8.00/12.00 (*with chicken*)

Devonshire handpicked crab, grapefruit, pomelo, pressed cucumber, sorrel, sourdough 9.00

Confit duck legs, red beet, blood orange, mesclun 7.00

Mains

Risotto, pea, lemon, chorizo 15.00

Pollock, brown shrimp, crushed potato, turmeric, mustard seeds, peanuts, curry leaves 17.00

Fish and chips: codling, double cooked chips, crushed peas, homemade tartar sauce 13.00

Rib of grass-fed beef on plancha, cremini mushrooms, chips, beef juice 25.00

Chart Farm lamb burger, brioche, mint tzatziki, harissa mayonnaise, chips 14.00

Sides

Grilled English asparagus, feta cheese 6.00

Chunky fries with smoked salt 4.00

Heirloom tomatoes, red onion, caper 4.00

Mesclun salad, Dijon, white vinegar 4.00

Desserts

Selection of Taywell ice cream 6.00

Eton mess, strawberries 7.00

Homemade apple crumble, Madagascar vanilla ice cream 7.00