

## WHILST YOU PONDER

**Today's Artisan Bread £3.5**

*Garlic Dipping Oil (\*gfi,df)*

**Mixed Marinated Olives £3.75**

*(gfi,df)*

**Frickles £4.5**

*Roasted Garlic Mayo (v,gfi,df)*

### STARTERS

**Salt & Pepper Calamari £7**

*Sweet Chilli*

**Ham Hock & Black Pudding Fritter £8.5**

*Apple, Celery & Candied Walnut,  
Cider Mayo (df)*

**Broad Bean & Mascarpone Tart £8**

*Salsa Verde (v)*

**Pickled Brixham Mackerel Fillet £8.5**

*Beetroot Relish & Horseradish Creme Fraiche  
(gfi,\*df)*

### TO SHARE

**British Charcuterie**

**For Two £9.5pp**

*Oxsprings Air Dried Ham, Sage & Mustard  
Salami, Dorset Coppa, Relish, Cornichon &  
Focaccia (\*gfi)*

**Fresh Burrata & Housemade Kimchi**

**For Two £9pp**

*Roasted Red Peppers, & Focaccia (v,\*gfi)*

### SALADS

#### STARTER OR MAIN

**Herb Grilled Butterflied Chicken Salad**

**£7/£14**

*Baby Gem, Parmesan & Caesar Dressing (\*gfi,\*df)*

**Charred Peach, Buffalo Mozzarella & Shallot**

**Salad £8/£16**

*Basil & Verjuice Dressing (v,gfi)*

## MAINS

### Crispy Old Spot Pork Belly £17

Pea Puree, Apple & Courgette, Pickled Red Onion (gfi,df)

### Grilled Baby Globe Artichoke £15

Minted Giant Couscous, Watercress Puree & Fennel Butter Broth (v,gfi)

### South West Moules Mariniere & Frites £16

(gfi,\*df)

### South Coast Shellfish Bouillabaisse £18

Line Caught Fish, Gruyere, Rouille & Croutes (\*gfi)

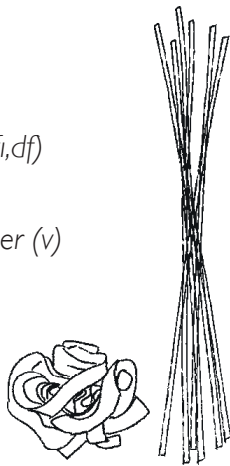
## ARTISAN PASTA

### Crab Linguine £16

Tomato, Chilli, Ginger & Garlic (\*gfi,df)

### Whipped Cheese Ravioli £15

Tomato, Caper & Garlic Herb Butter (v)



## LITTLE ONES MENU

### £8 MENU

#### Today's Artisan Bread

Garlic Dipping Oil (\*gfi,df)

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#### Grilled Chicken, Fries & Green Beans (gfi,\*df)

Linguini & Summer Pesto (v,\*gfi)

#### Plaice Goujons, New Potatoes & Broccoli (\*df)

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#### Scoop of Housemade Sorbet or Ice Cream

We are happy to prepare a smaller size of many of the dishes - please just ask

## STEAK

### Chargrilled Dry Aged Grass Fed Angus 8oz Rump Steak £22

Served with Triple Cooked Chips, Tomato & Shallot Salsa, Rocket & Parmesan Salad (gfi,\*df)

Peppercorn Sauce (\*df) or Garlic Butter £1

## SIDES

Dauphinoise £4 (gfi) Frites £3.5 (gfi,df)

New Potatoes £3 (\*gfi,df) Green Beans

£3 (gfi,\*df) Sweet Potato Frites £4 (df)

Rocket Salad £3 (gfi,df)

## VEGAN MENU

### TO START

#### Warm Red Pepper & Candied Walnut Salad

£7/£14

Basil Dressing (gfi)

#### Tempura Smoked Tofu, Miso Dressing £6.5

(gfi)

### MAINS

#### Spaghetti Campania £14

Tomato, Olive, Caper & Garlic (gfi)

#### Aubergine Red Thai Curry £14.5

Thai Noodles, Greens, Coriander & Pickled Fennel (gfi)

### DESSERTS

#### Sticky Toffee Pudding £7

Blood Orange Sorbet

#### Coconut Sorbet, Rum Marinated Pineapple

& Mango Salsa £7

(gfi)

(v) vegetarian, (df) dairy free, (gfi) gluten free ingredients, (\*) gluten free ingredients or dairy free on request.

Please note that we do use gluten in our kitchens, so cannot guarantee dishes as gluten free.

Food Allergies & Intolerances - please speak to us about the ingredients used in your meal when ordering.

## COMPLETE YOUR MEAL WITH A DELICIOUS... SWEET WINE

100 ML GLASS OR BOTTLE

Moscato Passito, *Palazzina,*  
*Italy, 2010*

£6/£27 Bottle (50cl)

Monbazillac, *Domaine de*  
*Grange Neuve, France 2012*

£7.5/£33 Bottle (50cl)

Torrontes Tardio, *Zuccardi,*  
*Argentina 2015*

£6.5/£29 Bottle (50cl)



## DESSERTS & CHEESE



**Affogato £5.5**

*Espresso, Vanilla Ice Cream & Biscotti*  
*with a shot of Pedro Ximenez* **£8.5**

**Torta Santiago £6**

*Almond Ice Cream (df,gfi)*

**Chocolate Mousse & Mint Ice Cream £8**

*Crystallised Chocolate (gfi)*

**Coconut Arancini & Yogurt Sorbet £7.5**

*Mango & Passionfruit*

**Strawberry & Cider Eton Mess £7**

*Apple Sorbet (gfi)*

**British Artisan Cheeses £7.5**

**SEE OUR LIST FOR TODAY'S**

**SELECTION OF CHEESES &**

**HOUSEMADE ICE CREAMS & SORBETS**

**JOIN US FOR  
SUNDAY LUNCH**

**We offer a Traditional Roast with Duck Fat  
Roasted Potatoes & Local Seasonal Veg**



wild  
garlic  
BISTRO & ROOMS

SUMMER 2019 BISTRO MENU



## WEEKEND BRUNCH

AVAILABLE FRIDAY, SATURDAY & SUNDAY 10AM – ONWARDS

Glass of Lunetta Prosecco £7

Glass of Bucks Fizz £7

Virgin/Bloody Mary £5.5/£9

\* \* \*

Buttermilk Pancakes £9

*Fresh Berries & Organic Yogurt or Bacon & Maple Syrup*

Housemade Kimchi with Poached or Scrambled Eggs £8

*Kale & Toasted Sourdough (\*gfi,df)*

Whole Grilled Severn & Wye Kipper £8

*Lemon Butter & Poached Egg (gfi,\*df)*

Guacamole on Toast, Roasted Vine Tomatoes & Poached Eggs £9

*(v,\*gfi,df)*

Full English Breakfast £11

*Smoked Bacon, Cotswold Sausage, Field Mushroom, Vine Tomato*

*Fried Bread & Scrambled/Poached/Fried Egg (\*gfi,\*df)*

Toast & Housemade Preserves £3.5

*(\*gfi,\*df)*

### LOOSE LEAF TEAS

ALL AT £3.5

Mint

Green Tea

Lemon & Ginger

Earl Grey

English Breakfast

Lapsang Souchong

Chai

### COFFEE & HOT CHOC

Espresso £3

Macchiato £3

Americano £3

Latte £3.50

Cappuccino £3.50

Mocha £4.5

Hot Chocolate £4

### DID YOU KNOW?

We love to help our guests plan their special events. We can organise private dining and large parties in both Wild Garlic and Wilder. Just talk to us about what you would like and we will make it a reality.

All our dairy is supplied by small artisan producers, such as Melissa at Woefulthane Organic farm, just up the hill on Minchinhampton common. Our house blend Coffee is roasted by Brian Wogan and Teas are by Canton Tea Company.

