

WHILST YOU PONDER

Today's Artisan Bread £3.5

*Garlic Dipping Oil (*gfi)*

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

Apple, Celery & Candied Walnut,

Cider Mayo (df)

Salt Baked & Pickled Parsnips £8

Goats Curd & Toasted Pumpkin Seeds,

Curry Oil (v)

6 O'Clock Gin Cured Salmon £8.50

Beetroot Relish & Horseradish Creme Fraiche

*(gfi,*df)*

TO SHARE

**Spicy Nduja on Toast, Dorset Coppa & Fig
Salad For Two £9.5pp**

*Cornichon (*gfi,df)*

Fresh Burrata & Housemade Kimchi

For Two £9pp

*Pickled Fennel & Focaccia (v,*gfi)*

SALADS

STARTER OR MAIN

Chargrilled Chicken Caesar Salad £8/£16

Anchovies, Baby Gem, Parmesan & Caesar

*Dressing (*gfi,*df)*

**Celeriac Remoulade, Apple & Radicchio Salad
£7/£14**

Toasted Cashew & Dijon Dressing (v,gfi,df)



MAINS

Crispy Old Spot Pork Belly £17

Pease Pudding Puree, Apple, Kale & Pickled Red Onion (gfi,df)

Roasted Broccoli, Quinoa & Toasted Sesame £15

*Black Garlic Miso Dressing, Labneh (v,gfi,*df)*

South West Moules Mariniere & Frites £16

*(gfi,*df)*

South Coast Shellfish Bouillabaisse £18

*Gruyere, Rouille & Croutes (*gfi)*

ARTISAN PASTA

Wild Mushroom & Rabbit

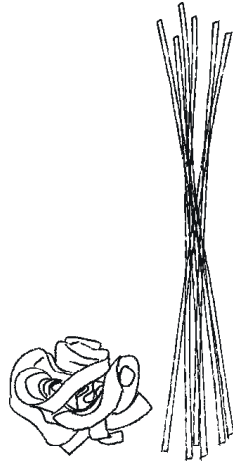
Pappardelle £16

*Black Olive & Parmesan (*gfi,*df)*

**Gluten Free Spaghetti Option*

Roasted Butternut Squash & Gruyere Ravioli £14.5

Kale, Lemon & Sage Butter (v)



LITTLE ONES MENU

£8 MENU

Today's Artisan Bread

*Garlic Dipping Oil (*gfi)*

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Grilled Herb Chicken, Fries & Green Beans

*(gfi,*df)*

Pappardelle & Tomato Sauce (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, Roasted Red Pepper, Tomato & Pimenton 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)

Curly Kale £3 (gfi,*df)

Rocket Salad £3 (gfi,df)

VEGAN MENU

TO START

Warm Artichoke & Housemade Ricotta

£7/£14

Walnuts & Basil Verjus Dressing (gfi)

Tempura Smoked Tofu £6.5

*Sweet Chilli & Tomato Jam (*gfi)*

MAINS

Wild Mushroom Spaghetti £14

Black Olive, Parsley & Garlic (gfi)

Aubergine Red Thai Curry £14.5

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

DESSERTS

Sticky Toffee Pudding £7

Coconut Sorbet

Cinnamon Roasted Apples, Apple Sorbet £7

Candied Hazelnuts (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 (gfi,df)

**Chocolate Mousse & Salt Caramel Ice
Cream £8**

Toasted Hazelnut Crumble (gfi)

White Wine Poached Pear £7.5

Vanilla Ice Cream & Hot Fudge Sauce (gfi)

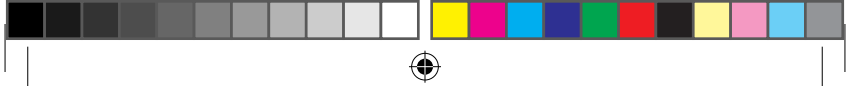
Caramelised Lemon Tart £7

Creme Fraiche Sorbet

**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**



AUTUMN 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

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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 Woefulane 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.



