



WILD HEART
by Garry Holihead

ESCUCHA
ROAST & RAVE
TWO-COURSES
£38.00 PER PERSON

MAINS

Roast Native Breed Beef Sirloin
Or

Herb Roasted Chicken

Cauliflower Cheese, Butted Chantanne Carrots
Roast Potatoes and Yorkshire Pudding,
Red Wine Jus

Cherry vine tomato tart, smoked aubergine, red
onion marmalade (*Vg/V*)

SHARING DESSERT

Basque Cheesecake
Crème Fraiche

*As allergens are present in our kitchen and some ingredients "may contain" warnings,
we cannot guarantee menu items will be completely free from an allergen.
A discretionary 12.5% service charge will be added to your final bill*

 @wildheartsoho @karmasanctumldn