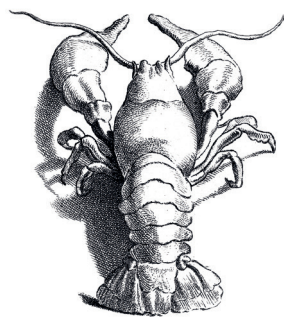


WILD TAVERN



There is no love sincerer
than the love of food.

George Bernard Shaw

House Bread, Frescobaldi Olive Oil & Aged Balsamic 5

RAW BAR

Gillardeau Oysters	6 each
Tartare, Bluefin Tuna & Avocado	28
Tartare, Sicilian Red Prawns	26
XL Scottish Langoustines	18 each
Carpaccio, British Wild Seabass	19
Ceviche, British Wild Seabass	20

STARTERS

Fresh Artichoke Salad, Avocado & Parmesan	25
Puglian Burrata, Tomatoes & Basil	19
Josper-Grilled Hand-Dived Scallop	Mkt Price
Roasted Cauliflower, Harissa, Smoked Ricotta	20
UK Beef Carpaccio, Pickled Artichokes	24

PASTA

Paccheri, White Fish, Saffron Ragout	24
Tavern Tortelli, Wagyu Ox Tail	28
Home-Made Ravioli, Pumpkin and Sage	26
Home-Made Pappardelle, Wild Rabbit Ragout	36
Home-Made Tagliolini, Fresh Black Truffle	44
Linguine, Whole Fresh Lobster (for two to share)	90

MAINS

Please see our blackboard for specials and
cuts of the day

SEA

Wild Seabass Steak (280g)	48
Atlantic Halibut Steak (300g)	46
Whole Fresh Lobster	85

LAND

Prime Fillet (250g)	44
Prime USDA Sirloin (400g)	60
Prime Chateaubriand	15 per 100g
Rack of UK Lamb (470g)	48

Tavern Sauces: Bearnaise, Chimichurri, Peppercorn 4

SIDES

Mixed Leaves Salad	7
Spanish Tomato Salad	12
Grilled Oyster Mushrooms	11
Tender-stem Broccoli	10
Shiitake Mushrooms & Spinach	12
Grilled Artichokes	18
Hand Cut Chips	8