

SAMPLE MENU

Some items may change at time of visit



APERITIVO

- Gls Palmer & Co Brut with *Witheridge Cheese Biscuits* - 11.5
Wilding Spritz - *English Cremant, Somerset blackcurrant, citrus* - 10
Fino Sherry & Smoked almonds to share - 250ml - 12.5
White Port & tonic - 8.5
Symmetry Citrus tonic with soda (*non alcoholic*) - 7

NIBBLES

- Marinated olives - 3.5
Smoked almonds - 3.5
Old Winchester Cheese shortbread, V- 3.5
Padron peppers, Vg - 3.5
Frito misto w/aioioli - 3.5
House baked focaccia, Vg - 4

SMALL PLATES

- Free range poached egg, potato three ways, shaved truffle, V - 6
- WINE MATCH: *Harrow & Hope Cremant NV, Marlow*
House soup, sourdough, Vg - 5
Pickled foraged mushrooms, sour dough toast, olive tapenade, Vg - 7
- WINE MATCH: *Craggy Range Te Muna, Pinot Noir, Wairarapa*
Chalk stream trout tartare, Bloody Mary jelly, lemon mayo - 8
- WINE MATCH: *A Desconhecida 2019, Arinto, Lisboa*
Chicken liver parfait, toasted brioche, pear & saffron chutney - 7
- WINE MATCH: *Cevennes Rouge, 'La Savetiere', Domaine de Gournier 2020, Languedoc-Rousillon*
Venison carpaccio, porcini panna cotta, Oxtail jelly - 9

BOARDS

SEA - 15

Chalk stream sea trout lax, scallop ceviche, smoked mackerel pate, sardine escabeche

GARDEN - 13

Fried artichoke, padron peppers, muhammara, pickled wild mushroom arancini

FIELD- 15

Tempus cured meats, pork rilette, house-made terrine, house pickles

- WINE MATCH:

Botijo Roja Bodegas Frontonio Garnacha

DAIRY- 15

Selection of local cheeses, chutney, house baked crackers

FROM THE GRILL

- Butcher's Cut - *Please see our specials board or ask your server w/Confit tomatoes, Portobello mushroom, hasselback potatoes, red wine or béarnaise sauce*
Market Fish - *Please see our specials board for today's catch*
Chargrilled butternut squash, pine nuts, crispy kale, red pepper reduction, fermented pearl barley, Vg - 12
- WINE MATCH: *Domaine Jaeger, Defaix Rully 1er Cru Blanc 2018, Chardonnay, Burgundy*
Charred hispi cabbage, candied walnuts, rainbow chard, sautéed new potatoes, muhammara, Vg - 13
- WINE MATCH: *Bolfan Aromano 2016, Pinot Gris, Zagorje*
Pan fried duck, crispy duck egg, baby carrots, caramelised pear, shallot & port reduction - 16
- WINE MATCH: *Morgon Marcel Lapierre, Gamay, Beaujolais*
Guinea fowl, confit leg & swede croquette, foraged mushrooms, corn purée, black garlic - 18
- WINE MATCH: *Michele Chiarlo Arneis DOCG 2019, Arneis*
Stony Street Burger - 15
Double cream bun, aged beef patty, cider onion, home cured bacon, smoked Westcombe cheddar, house-made fries, mustard mayo

SIDES - 4

- House made skin on fries | Buttered new potatoes, mint | Seasonal vegetables
Hedgerow salad | Swede gratin

PIZZA

- Margherita - 12.5
tomato sauce, Brue Valley mozzarella, basil, olive oil
Napoli - 13
Tomato sauce, anchovy, capers, black olives, Brue Valley mozzarella
Seasonal Super Green, Vg - 12.5
Olive tapenade, red onion, padron pepper, spinach, courgette & basil pesto
Courgette & Goats Cheese V - 13
Tomato sauce, courgette, rosary goat's cheese, salsa verde
King Peter Air Dried Ham - 14
Tomato Sauce, mozzarella, basil, fresh rocket and air dried ham, shaved Witheridge cheese
The Westcombe Spicy - 14
Tomato sauce, cheddar curd, red salsa, padron pepper, Westcombe chorizo

"One cannot think well,
love well, sleep well,
if one has not dined well."

- Virginia Woolf

instagram: @wilding_ox
wifi - Wilding Guest
password - inwinewetrust2021
website: WILDING.WINE

V - vegetarian Vg - vegan

Please ask any staff for ALLERGY INFORMATION - allergy packs are available. Our production kitchen employs multiple production processes and ingredients, therefore we can not guarantee any dishes as allergy free. A service charge of 10% will be added to all tables .

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SHERRY (100ml)

Mar 7 Manzaniilla Fina - 5.8
Mar 7 Olorosso - 6.5

COCKTAILS

- all 9.5

STONY FRUIT NEGRONI

*City of London Gin, Campari,
Nectarine Aperitif,
Londinio Rose Vermouth,
Peach bitters, Peach crisp*

VERJUS CAN'T HANDLE THE TRUTH

*Vieira De Sousa White Port,
Golden Falernum,
Ditchling Verjuice,
Double Dutch Soda*

REIMAGINED SHERRY COBBLER

*Fino Sherry,
Pierre Ferrand Dry Curacao,
Citrus, Pink Grapefruit Bitters,
Atomised Amontillado Sherry*

INTO THE WILD

*Briottet Rose, Black Cow Vodka,
Strawberry & Black Pepper Shrub,
Plaisance Penavayre Le Rose*

CULTIVATED CHERRY POPPER

*Sapling Vodka, Maraschino,
Zweigelt, Lemon, Plum Bitters,
Boozy Cherry*

OSB - DOUBLE BARREL OLD FASHIONED

*Wild Turkey Bourbon,
Mezcal Verde, Hickory Smoke,
Atomised Islay Whisky,
Bitters, Orange oils*

“Civilization begins
with distillation.”
- William Faulkner

DESSERTS

Marsala poached pear, mascarpone, and hazelnuts, V - 6
Confit apple terrine, vanilla bean ice cream, Vg - 6
Chocolate Delice, milk ice cream & chocolate crisp - 6
- WINE MATCH: Maury Mas Amiel
Cotswold whisky & honeycomb brulée - 7
2 scoops of ice cream, house-made brandy snap basket - 5
Ask your server for today's selection
- Add a shot of Pedro Ximénex - +6.9
Cheese for one - honeycomb, chutney, lavosh - 7
Affogato - espresso, vanilla bean ice cream - 6

DIGESTIFS & SWEET WINES

Mar 7 Pedro Ximénez, 50ml - 3.5
Maury Mas Amiel 2018, Languedoc, France - Grenache, 50ml - 4.5
Anselmi I Capitelli 2018, Veneto, Italy - Gargenega, Sauvignon Blanc, 100ml - 11
Domain L'anncienne cure Monbazillac, 100ml - 6.5
2018, France - Semillon, Muscadelle - Bio
Wilding Rum Espresso Martini - 9.5
- El Dorado 5yr Rum, Conker Cold Brew Liqueur, Espresso

CIDER & BEERS

Pint - 6 / Half Pint - 3
Menabrea, Birra, 4.8%
Pilton Murmuration Cider, 5%
Siren Lumina Session PA, 4.2%
Siren Soundwave IPA, 330ml, 5.6% - 5.5
Siren Midnight Stack, Milk Stout, 440ml, 4.2% - 6.5
Siren Pompelmoello - 6.5
Grapefruit Sour IPA, 440ml, 6%
Lucky Saint, 330ml, 0.5% - 5

SOFTS

Something & Nothing Seltzers (Rose & Hibiscus, Cucumber, Yuzu), 330ml - 3.25
Double Dutch Tonic, Light Tonic, Ginger Ale, Soda, Ginger Beer 200ml - 2
Coke/ Diet Coke, 330ml - 3
Eager Apple, Orange, Pineapple, Cranberry Juices - 2
Pickle House Lightly Spiced Tomato Juice - 3.95
Organic Lemony Lemonade, 250ml - 3
Organic Karma Cola, 300ml - 3.5
Lo Bros Kombucha Original/ Raspberry & Lemon, 330ml - 5

HOT DRINKS

Espresso - 2.5
Americano - 3.2
Latte - 3.5
Flat White - 3.2
Cappuccino - 3.5
Mocha - 3.8
Canton Tea (*pot for one*) - 3.5
English Breakfast / Earl Grey
Jade green tips / Triple mint / Chamomile
Lemongrass & ginger

All our coffee comes from Jericho Coffee Traders, who roast their own stunning single origin beans which also help to support families, farms, charities and coffee cooperatives around the world.
- Decaffeinated coffee and tea available.
- Non-dairy milk alternatives available.