

SAMPLE MENU

Some items may change at time of visit



APERITIVO

- Wilding Spritz - *English Sparkling, Somerset blackcurrant liqueur, citrus* - 10
Fino Sherry & truffle nuts to share -250ml - 12.5
White Port & tonic - 8.5
Frosé - our grown up Provence slushy - 6.5
Symmetry Citrus tonic with soda (*non alcoholic*) - 7

NIBBLES

- Marinated olives - 4
Peccorino & truffle nuts, V - 4
Old Winchester Cheese shortbread V- 4
Padron peppers, Vg - 4
Sourdough w/ butter - 2
House baked focaccia, Vg - 2

SMALL PLATES

- Pistou soup, house-baked focaccia, Vg - 8
Isle of Wight tomato salad, confit shallot, basil, Vg - 8
Rosary goat's cheese soufflé, stewed squash & sage butter, V - 7
- WINE MATCH: *Anselmi San Vincenzo*
Sea trout tartar, lightly pickled mushrooms - 11
- WINE MATCH: *Freedom of the Press Bacchus*
Sweetcorn ribs, plum amba sauce, tahini dressing, Vg - 8
Westcombe chorizo & chickpea stew, chimichurri - 9
- WINE MATCH: *Clos Cibonne Tibouren Rosé*
Frito misto w/ aioli - 10

BOARDS

SEA - 16

Chalk stream sea trout lax, soused mussels, taramasalata, mackerel escabeche, olives & pumpernickel

GARDEN - 14

*Fried artichoke, padron peppers, muhammara, ash baked beetroot, smoked aubergine w/ olive & dukkah
House baked Focaccia*

FIELD- 16

*Tempus cured meats, pork rillette, pate de campagne, chicken & garlic terrine, olive & house pickles,
House baked Focaccia*
- WINE MATCH:
Botijo Roja Bodegas Frontonio Garnacha

DAIRY- 15

Selection of local cheeses, chutney, house baked crackers

FROM THE GRILL

- Market Fish - *Please see our specials board for today's catch*
Butchers Cut - *Please see our specials board or ask your server*
Stony Street Burger - 12.5
Double cream bun, aged beef pattie, cider onion, home cured bacon, smoked Westcombe cheddar, mustard mayo
Imam Bayildi, Vg- 13
quinoa falafel, harissa cucumber
- WINE MATCH: *Peth Wetz Estate Riesling*
Squash & Fetish Spanakopita, V- 13.5
Crown Prince Squash & Fetish Spanakopita, Greek salad
Nutley Farm Lamb - 18
Slow cooked & roast Nutley Farm lamb, burnt fig leaves
- WINE MATCH: *Alice Viera de Sousa*

SIDES - 4

- Seasonal vegetables / Courgette & Old Witheridge cheese fritters
Leafy salad w/ house dressing / Bashed garlic & rapeseed oil mash
Homemade skin-on fries

PIZZA

- Margherita - 12.5
tomato sauce, Brue Valley mozzarella, basil, extra virgin olive oil
Napoli - 13
Tomato sauce, anchovy, capers, black olives, Brue Valley mozzarella
Squash & Sage Pesto, Vg - 12.5
Crown Prince Squash, spinach, chillies, pumpkin seed & sage pesto
Beauvale, Walnuts & Honey, V - 13
Beauvale soft blue cheese, Brue Valley mozzarella, walnuts, honey + Westcombe Pancetta +2
Air Dried Pork Spice Loin - 14
Tomato Sauce, Brue Valley mozzarella, air dried pork spiced loin, shaved Old Winchester cheese, basil, fresh rocket
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_sal
wifi - Wildings Guest
password - wildings
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 Manzanilla 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 Poppy, Black Cow Vodka,
Strawberry & Black Pepper Shrub,
Reserve de Grassac Rosé

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

DESSERTS

Red wine poached pear, hazelnut crumble, chocolate custard - 6

- WINE MATCH: *Maury Mas Amiel*

Berry Pavlova, lemon curd - 6

- WINE MATCH: *Monbazillac*

Fig & Almond tart, Fig leave ice cream - 6

- WINE MATCH: *Anselmi I Capitelli*

Knickerbocker Glory - 7

Homemade ice cream & sorbets - 3 per scoop

- Add a shot of Pedro Ximenez - +6.9

Affogato - Homemade Vanilla Ice Cream w/ Double shot of Coffee - 6

DIGESTIFS & SWEET WINES (100ml)

Mar 7 Pedro Ximenez - 6.9

Maury Mas Amiel 2018, Languedoc, France - Grenache - 8.9

Anselmi I Capitelli 2018, Veneto, Italy - Gargenega, Sauvignon Blanc - 11

Domain L'anncienne cure Monbazillac - 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

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 / Coke Zero, 330ml - 3

Eager Apple, Orange, Pineapple, Cranberry Juices - 2

Pickle House Lightly Spiced Tomato Juice - 3.95

Organic Lemony Lemonade, 250ml - 3

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

- Triple mint

- Chamomile

- Jade Green

“Civilization begins
with distillation.”

- William Faulkner

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.