





Wilderness Kitchen is a culinary haven where the vibrant essence of the Mediterranean meets global gastronomy and beyond. Locally sourced, our menu celebrates the richness of sun-kissed herbs, fresh produce, and bold spices, delivering dishes that are both comforting and adventurous; every plate is a testament to our passion for truly tasty food.

Please note that we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential of cross-contamination. For those with special requirements or allergies who may wish to know about the ingredients used, please ask a member of staff before ordering.

Some menu items may contain traces of alcohol.

Fish dishes may contain small bones

Gluten free dishes are produced utilising non-gluten containing ingredients.

Products are subject to change and availability.

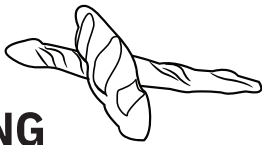
Prices include VAT.

A discretionary 12.5% service charge will be added to your bill.

Adults need around 2000KCAL a day.

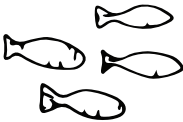
BREAD & NIBBLES

CHARCUTERIE AND CHEESE BOARD SELECTION OF BRITISH CHARCUTERIE & CHEESE WITH FIG CHUTNEY AND GRISSINI	£16	BREAD BASKET A CHARMING ASSORTMENT OF FRESHLY BAKED ARTISAN BREAD, LOVINGLY CRAFTED IN-HOUSE. ROSEMARY AND NORI SEAWEED FOCACCIA, BLACK SESAME GRISSINI, TARALLUCCI, SAFFRON BREAD	£7
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SMALL PLATES FOR SHARING

ZUCCHINI FRIES SLICED COURGETTES, LIGHTLY BATTERED AND DEEP FRIED (VEGAN - GF)	£7	MISO MARINATED GRILLED OCTOPUS STIR-FRIED KALE WITH TAGGIASCA OLIVES, GOLDEN RAISIN & CAPER SALSA WITH A ROASTED PEPPER EMULSION	£16
ROASTED AUBERGINE WITH BLACK GARLIC, PINE NUTS AND BASIL (VEGAN – GF)	£12	PRAWNS CHILLI, GARLIC AND GINGER	£9
SPICED CAULIFLOWER WITH BEETROOT PUREE (VEGETARIAN - GF)	£14	LAMB MEATBALLS WITH CAPONATA AND BASIL PESTO	£14
CHARGRILLED ASPARAGUS WITH ROMESCO SAUCE, APPLE BALSAMIC AND TOASTED ALMONDS (VEGAN – GF)	£12	FALAFEL GREEN TAHINI, PICKLED RED ONION AND SUMAC (VEGAN)	£9
		ARANCINI STUFFED RICE BALLS FILLED WITH SMOKED BURRATA AND 'NDUJA MAYONNAISE	£9



MAINS

SPICED BUTTERMILK COD WITH URID DHAL AND PISTACHIO RELISH (GF)	£18	TENDER ROAST CHICKEN SUPREME WITH ROAST GARLIC AND TARRAGON	£19
RIB EYE STEAK WITH HAND CUT CHIPS AND GREEN SALAD (GF)	£32	BARLEY RISOTTO WITH WILD MUSHROOM (VEGAN – GF)	£16



SIDES

HAND CUT CHIPS (VEGAN - GF)	£6
TENDER STEM BROCCOLI WITH SKORDALIA; A RICH CREAMY PUREE MADE FROM POTATOES, GARLIC AND A SPLASH OF LEMON (VEGAN – GF)	£7
MINI CAESAR SALAD GEM LETTUCE, CROUTONS, PARMESAN WITH A CAESAR DRESSING	£9
HEIRLOOM TOMATO SALAD A MEDLEY OF COLOURFUL HEIRLOOM TOMATO VARIETIES, SLICED AND LIGHTLY SEASONED. DRIZZLED WITH A FRAGRANT ZAATAR DRESSING. (VEGAN – GF)	£9

DESSERTS

TIRAMISU (VEGETARIAN)	£8
BAKLAVA (VEGETARIAN)	£8
ORANGE CHOCOLATE CAKE (VEGETARIAN – GF)	£7
LIMONCELLO PANNA COTTA (VEGETARIAN - GF)	£7
BASQUE CHEESECAKE WITH FRESH BERRY COMPOTE (VEGETARIAN)	£8
HACKNEY GELATO (VEGETARIAN)	£6

