



WILDERNESSE HOUSE

SEVENOAKS

Nibbles

Gordal Olives 4

Warm Italian bread, olive oil and balsamic 4

Roasted spiced carrot hummus, flat breads 4

Starters

Whipped Black Cross goats cheese 6.75 (v)

Beetroot pickle, walnuts, honey and black pepper dressing

Oak Smoked Salmon 8.50

Lemon sour cream, pickled cucumber, lemon balm

Rosemary and Garlic baked Camembert - to Share

Kentish apple chutney, crispy flatbreads **9.50 (V)**

Crispy Salt and Pepper Squid

Harissa mayonnaise **6.95**

Mains

Gressingham Breast of Duck

Slow roasted carrot, braised fondant potato, sweet red cabbage jam, red currant jus **£17 (GF)**

South Coast Cod, Cheddar Cheese and Salmon Croquettes

Soft poached egg, wilted wild garlic and spinach, chive hollandaise **15.00 (GF)**

Chargrilled BBQ Mackerel

Asian slaw salad, grilled La Ratte potatoes, chargrilled asparagus, citrus dressing

14.00

Pecorino and Honey Tortellini

Sauté wild mushrooms, walnuts, black truffle, rocket **14.50 (V)**

(GF)

Roasted Rump Of Lamb

Sauté potatoes, green olive puree, charred courgette, fire-roasted red pepper and feta croquette, wild garlic oil **19.00 (GF)**

Sides

Sweet potato fries £3.50 triple chips £3.50

Buttered French beans £3.50

Desserts

Candied Orange Cheesecake

Candied orange, lemon balm, vanilla ice cream **5.50**

Cornish Clotted Cream and Vanilla Parfait

Rose wine poached strawberries, crushed meringue, mint blossom **5.50**

Dark Chocolate Fondant

Chocolate soil, mint choc chip ice cream **6.50**

Apple and Kent Rhubarb Crumble

Vanilla bean ice cream **5.50**

Selection of British Cheeses

Cheese biscuits, apple chutney, grapes **8.00**

(Any food intolerances or allergens please ask your server as we can provide information to suit your needs)