



DINNER

STARTER

Fire-roasted stuffed tomatoes with spiced couscous, dates and sunflower seeds, local ewes cheese, wild mojo Verde

MAIN COURSE

Local lamb adana kebab, Charred carrot hummus, pickled wild sea vegetables, local yoghurt with water mint, fresh pita

PUDDING

Peach, wild cherry and Raspberry galette with Meadowsweet infused creme fraiche.

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DINNER

SHARING PLATES

Cedar plank trout, green elderberry capers, fire roasted beetroot with wild fennel creme fraiche

Slow-cooked venison goulash, house pickles and crispy onion

Wild fabada asturiana (venison chorizo, wild boar, black pudding, white beans, tomato, red wine)

Burnt Basque Cheesecake, pedro ximenez

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DINNER

STARTER

Mozzarella with Smokey Red Pepper Romesco, Charred Padron Peppers, Black Pudding Crumb and Ciabatta

MAIN COURSE

Valenciana Paella with Crispy Pork, Lemon Braised Chicken and Peppered Squid served with Rocket and Pickled Vegetable Salad

PUDDING

Churros with Dark Chocolate Sauce and Dulce de Leche

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DINNER

EARTH, FIRE, WATER & AIR

STARTER

Chilled Lettuce Soup with Fresh Peas, Toasted Pumpkin Seeds
Nasturtium & Micro Cress

MAIN

Cajun Butter Cod // Cauliflower Steak
Served with Wilted Garlicky Spinach, Quinoa, Toasted Corn &
Crispy Onions

PUDDING

Double Chocolate Mousse Cake

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DINNER

MAIN COURSE

Lancashire Salt Marsh Lamb Hotpot

Wild Mushroom Hotpot (v)

Served with Green Bean, Pickled Cabbage, Rocket & Caper Shallot
Lemon Vinaigrette

PUDDING

Homemade Peanut Butter Cookies with Wallings Ice
Cream

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LUNCH

RETRO PICNIC

Roasted Tomato Ricotta & Cheddar Quiche

Shallot Goats Cheese Tart Tatin

Carrot & Fennel Sweetheart Slaw

Herby Potato Salad

Apple & Walnut Waldorf Salad

Pickled Onions & Relish

Fresh Cherries

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