

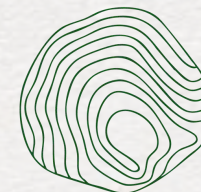
WILD

Valentine's Day Tasting Set Menu

Available 10th-14th February



Our Valentine's Day tasting menu is shaped by the winter landscape around our Radlett farm, drawing on the ingredients the season naturally brings forward. At WILD, everything begins with the land, and each course reflects that connection through British produce prepared with care and a sense of place. It is an evening created for connection, celebrating the season, the ingredients and the pleasure of sharing a meal with someone special.



WILD

Sommelier Recommendations

Deutz Rose NV

Ay, Champagne, France

Awake, Bodega Cosecheros Reunidos 2024

Rioja, Spain

Cedro do Noval – Quinta do Noval 2022

Douro Valley, Portugal

Brachetto d'Acqui Conterro 2024

Piedmont, Italy

£65 per person

or

Deutz Blanc de Blancs 2011

Ay, Champagne, France

Saint-Véran, Domaine Thibert 2019

Burgundy, France

Clos de la Cure – Saint-Emilion Grand Cru 2022

Bordeaux, France

Brachetto d'Acqui Conterro 2024

Piedmont, Italy

£95 per person

A First Taste of Wild Farm

Chef's choice

Small Plates from the Field & Sea:

Oysters, champagne vinaigrette

Flatbread, Baron Bigod, Wild Farm honey

Venison tartare, egg

Jerusalem artichokes

Celeriac, pickled walnut

Côte de boeuf, shallot sauce

potato puree, farm greens

Rhubarb, pumpkin granola, meringue

Chocolate profiterole

£95 per person
