

TO BEGIN

COMPLIMENTARY WARM SOURDOUGH LOAF TO SHARE
SERVED W/ CARAMELISED BUTTER

ENTREE

CHILLED PEA SOUP SERVED W/ GOAT CHEESE MOUSSE & SEASONAL HERBS CAN BE PREPARED VEGAN UPON REQUEST	14
BAKED SCALLOPS SERVED W/ BONE MARROW & GARLIC CRUST	18
24HR CRISPY LAMB BELLY SERVED W/ APPLE, PARSNIP & CRISP CAPERS	16
BRAISED OCTOPUS SERVED W/ BRAISED TOMATO & CHILLI W/ MUSSELS & TOASTED CROSTINI	18

MAIN COURSE

MARKET FISH OF THE DAY SERVED W/ CHEFS SEASONAL ACCOMPANIMENTS PLEASE SEE YOUR SERVER	30
SIRLOIN_{350G} EYE FILLET_{180G} SERVED W/ ROASTED GARLIC & RED WINE JUS PLEASE SEE YOUR SERVER FOR PRODUCE SOURCE AND CHEFS RECOMMENDATION ON PREPARATION	38 42
FRENCHED LAMB RACK SERVED W/ POMME ANNA, SHOULDER BEIGNETS, HOUSE MADE YOGHURT & PICKLED COURGETTES	32
DUCK BREAST & CONFIT DUCK LEG SERVED W/ CARROT, ORANGE & ROAST CHICORY	38
MUSHROOM RISOTTO SERVED W/ RYE CRUMB & BLUE CHEESE CAN BE PREPARED VEGAN UPON REQUEST	28

SIDES

- SAUTEED BROCCOLINI** 14
W/ TOASTED HAZELNUTS
- DUCK FAT ROASTED POTATOES** 12
W/ ROSEMARY & THYME
- GARDEN LEAVES** 12
W/ TRADITIONAL FRENCH DRESSING
- CHARRED CORN COB** 12
W/ MISO BUTTER AND SHIITAKE DUST

DESSERT

- TEXTURES OF STRAWBERRY** 14
SERVED W/ CHAMOMILE CREAM
- CHOCOLATE FONDANT** 16
SERVED W/ COFFEE CRUMB & CHERRY SORBET
- TOFFEED BANANA PARFAIT** 14
W/ GINGERED HONEYCOMB & YOGHURT GEL
- SELECTIONS OF CHEESE**
- CHEESE FOR 2 16
 - CHEESE FOR 3 20
 - CHEESE FOR 4 24