



Dinner Menu

NIBBLES

Nocellara olives	4.0
French bread with salted butter	4.0

STARTERS

Buratta, smoked garlic & shallot puree, pomegranate, mint	9
Farmhouse Terrine, truffle cashew nut pesto, sourdough toast	10.0
Grapefruit cured salmon, chervil emulsion, burnt grapefruit, rye crouton	10.0
Baked portabello mushroom, chestnut air & confit, mixed herbs (vg)	9.0
Grilled octopus, sambal, preserved lemon, Japanese leek, black rice	15.0/29.0
Green peppercorn & cannellini bean, pig cheek cassoulet	10.0

MAINS

Slow cooked lamb shoulder, roasted baby onion, red wine sauce. creamed potatoes, cavolo nero	21.0
Sweet potato and quinoa wellington with spinach and cashew, vegetarian gravy, roast potatoes, sprouts, glazed carrots, seasonal greens (vg)	17.0
Ribeye steak, bernaise sauce, sauteed garlic green beans, potato terrine	30.0
Pan-fried cod, glazed baby new potatoes, lemon beurre blanc, samphire	20.0
Chateaubriand for two to share, heritage tomato mixed leaf salad, triple cooked chips, Roscoff onions, bourbon peppercorn sauce	68.0
Duck breast, duck fat confit sweet potato, blackberries jus	23.0

SIDES

New potatoes	4.5
Triple cooked chips	4.5
Buttered Savoy Cabbage	4.5
Mixed leaf garden salad	4.5
Green Beans	4.5