

A LA CARTE

Homemade bread, chicken skin butter 5.95

Trapani olives 5.95

FIRST COURSE

Tomato gazpacho, celery salt popcorn, soured cucumber, chilli bocconcini 10.5

Pan-seared scallops, honey, harissa butter, buffalo chicken wing 16.5

Pulled pork rillette, spinach, wasabi pearls, chilli honey 12.5

Asparagus, asparagus emulsion, hollandaise, crispy hen egg 11.5

Tuna tartar, chilli, avocado, lime, crispy capers 13.5

Smoked duck breast, endive salad, mango, radish 13.5

MAIN COURSE

Stone bass fillet, crab ravioli, Argentinian king prawn, butter sauce 36.5

Pan-roasted chicken supreme, Caesar hispi cabbage, parmesan, wild garlic bonbon,
chive butter 29.5

Roasted duck breast, cauliflower vanilla purée, confit fennel, cherry wine jus 34.5

Pan-seared red mullet, heritage carrot, prosecco saffron sauce, celeriac purée,
bok choy 32.5

Asparagus risotto, broad beans, pickled shallot rings 24.5

Fillet of beef, pommes Anna, asparagus, heritage tomato, red wine jus 38.5

Chateaubriand (650g), peppercorn, red wine jus - for 2 persons 42 per person

*Served with garlic thyme chips, portobello mushroom, sun-blushed tomato, rocket parmesan salad,
béarnaise sauce*

SIDE DISHES

Garlic thyme fat chips - Buttered, lemon jersey royals

Heritage carrots - Tomato, endive, parmesan salad - Buttered asparagus
5.95 each