



5th November 2017

Sourdough with Cultured Butter or Wagyu Beef Fat Butter **4**

Crispy Chicken Skin, Brisket Rub, Ponzu **10** Warm Olives **9**

Pan Roasted and Pickled Mushrooms with Confit Garlic, Lemon and Aged Sherry Vinegar **13**

Grilled Halloumi, Red Pepper Relish, Kawakawa Oil and Toasted Bread (3) **15**

Sautéed Prawns in Kashmiri Chilli and Garlic **16**

Smoked Fish Brandade with Karengo Rice Crackers **13**

Pan Fried Ox Tongue, Dried Tomato Dressing, White Anchovy and Red Quinoa **15**

Seared Tuna, Walnut and Yuzu Dressing, Puffed Black Rice and Pickled Karengo **16**



New Season Asparagus, Sour Cream, Prosciutto, Truffle Mayonnaise and Dill Oil **20**

Pan Roasted Fish, Garden Pea Broth, Pumpkin Seed and Pine Nut Butter, Tarragon Vinaigrette **25**

Seared Lamb Backstrap, Field Mushroom and Miso Puree, Burnt Onions and Turkish Sultanas **27**

Roast Pork Belly, Bean Piccalilli, Cauliflower Puree and Black Olive **27**

Braised Wagyu Beef Brisket, Caramelised Celeriac Puree, Pickles and Pomegranate Sauce **28**



Havana Spiced Cous Cous, Mixed Greens, Fruits, Nuts and Herbs with a Tahini Vinaigrette **10**

Crushed Gourmet Potatoes with Burnt Butter, Aged Balsamic, Confit Lemon and Fennel **10**

Roasted Beetroots, Smoked Whipped Goats Cheese, Pickled Asparagus and Fresh Horseradish **11**



Earl Grey and Milk Chocolate Truffles (3) **6**

Basil Rice Pudding, Passionfruit Tapioca, Coconut Foam and Mandarin **13**

Burnt White Chocolate Mousse, Whipped Lemon, Honeycomb and Raspberry Meringue **14**

Shropshire Blue 50g (UK), Fig and Walnut Chutney, Oat Crackers **15**

Brie Mon Sire 50g (France), Quince Paste, Oat Crackers **15**

Vienna Coffee, Vanilla Cream, Raisin Tempered 70% Chocolates & Ron Varadero 15yr Rum **15**

All Credit Card transactions incur a 2% service charge

Open Monday to Sunday from 11.30am