



A La Carte

Selection of olives 3.25

Starters/Grazing Dishes

Creamed cauliflower and truffle soup 5.5
Duck terrine with orange, beetroot and onion jam 7
Wood pigeon and artichoke salad 7
Beetroot cured salmon with horseradish crème fraiche 6.5
Tarragon and lemon risotto 6
Seared tuna, tapenade, quail eggs, potato fondant and smoked anchovy 7.5
Sweet breads with roast garlic puree, char grilled spring onions and apple 8
Blue cheese panna cotta, beetroot carpaccio, raisin honey puree 6.5

Main Courses

Graze fish and chips 13.5
Mushroom and goats' cheese cannelloni
ragout of borlotti beans and baby onions 13.5
Sirloin steak 18
cep puree, confit shallots, boiled duck egg, shaved truffle, dauphine potato and red wine sauce
Steamed sea bream 16
razor clam gratin, Jerusalem artichokes and calvolo nero puree
Coriander rice paper rolls 14
sweet potato, fragrant chickpeas and nam jim
Organic venison 17
game roll wrapped in pancetta, buttered vegetables and Madeira sauce

Side dishes

Selection of olives 3.25
Skinny chips with aioli 3

We only use fresh, seasonal ingredients to create our dishes.
Where possible produce is sourced locally and is free range and organic.
Please don't hesitate to ask your server for further details

A discretionary 12 per cent service charge will be added to your bill



Seasonal Tasting Menu

Cauliflower and truffle soup
Fernando de Castilla Fino, Jerez

Duck terrine, orange and onion jam
Villa Wolf Pinot Gris, Pflatz

Lemon and tarragon risotto
Touraine Sauvignon, Loire

Beetroot cured salmon, horseradish crème fraiche
Head Over Heels Rose, Adelaide Hills

Pork belly, Graze black pudding, creamed potato, Madeira sauce
Hollick Pinot Noir, Coonawarra

Chilled plum soup
Fernando de Castilla Pedro Ximenex

Orange olive oil cake, burnt orange
Paul Cluver Reisling, Elgin Valley

Vegetarian Tasting Menu

Cauliflower and truffle soup
Fernando de Castilla Fino, Jerez

Blue cheese panna cotta, beetroot carpaccio
Villa Wolf Pinot Gris, Pflatz

Lemon and tarragon risotto
Touraine Sauvignon, Loire

Dauphine potato, baby onions, olive tapenade
Raimat 'Abadia', Catalunya

Coriander rice paper rolls, sweet potato, fragrant chickpeas, nam jim
Ravenswood Zinfandel, Sonoma

Chilled plum soup
Fernando de Castilla Pedro Ximenex

Orange olive oil cake, burnt orange
Paul Cluver Reisling, Elgin Valley

Nine Course Additions

Selection of English and French cheeses with walnut bread and pickle
Port Pocas, Colheita 1994

Petit Fours by *Audrey's Chocolates*

Seasonal Tasting Menu 35
Accompanying Wines 27

Vegetarian Tasting Menu 33
Accompanying Port 4

Nine Course Additions 9

Tasting menus are prepared for the entire table and are per person.
Tasting menus may be unavailable after 9.00pm.

A discretionary 12 per cent service charge will be added to your bill