

entree

Wild venison tenderloin, Valrhona cocoa, liquorice,
elderflower, beetroot & cherry

Furikake crusted tuna, pickled pear, wasabi crême fraiche, ginger glaze

^(GF) ^(V) Roasted aubergine, haloumi, dukkah, miso & carrot

main

^(GF) Pistachio crusted market fish, carrot emulsion, swede, portobello,
confit tomato

^(GF) Black Angus eye fillet, duck liver parfait, bacon dauphinoise,
pea puree, crushed truffle

^(GF) Roasted free range pork belly, crackling, fig & apple,
baked baby apple, spring vegetables

main meals are served with asparagus with minted buffalo yoghurt and roasted baby potatoes

dessert

Chocolate mousse, coconut sorbet, liquorice glaze
(gluten free option available)

Kaffir lime pie, guava sorbet, meringue, summer berries

House made ice cream & sorbet
(gluten free option available)