

entree

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

Snapper sashimi, ponzu, edamame wasabi, yuzu

(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 & walnut,
sour cherries, pernod apple sauce

(V) Chickpea & kumara croquettes, Tunisian spiced couscous,
romesco, beetroot-yoghurt

main meals are served with green beans, citrus butter & almonds 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)