

## entree

Seared Scallops, brown butter, dill pickles,  
jamon mangalica, parsley (GF)

Aged Cheddar Gnocchi, French onion, black garlic,  
toast, golden mustard

Raukumara Wild Venison Tartare, peppercorn,  
caper, pickled red onion, young mustard

## main

Hereford Grass-fed Eye Fillet, charred leek, Jerusalem  
artichoke, shiitake, ox cheek, tarragon mustard (GF)

Freedom Farms Pork Belly, parsnip,  
cider apple, sage & onion, crackling (GF)

Local Market Fish, cauliflower,  
spinach, crab, capers (GF)

Saffron Ravioli, mushroom, mozzarella, Jerusalem  
artichoke, celeriac, pine nuts (V)

*main meals are served with green beans (with roasted sesame and crispy shallots)  
and roasted potatoes (with roast chicken & lemon butter, marjoram)*

## dessert

Chocolate & Orange, feuilletine, hazelnut, cocoa

Passionfruit Curd, frozen yoghurt, blackberry,  
vanilla, sherbet

Banana and Toffee, cream cheese, rum raisin,  
gingerbread, oats

## cheese

three premium cheeses served with grapes, spiced date chutney, walnuts, house  
made lavosh and line's knækbrød