

## entree

Raw Ora King Salmon, passionfruit, shiso sago, crème fraiche, sansho spiced tapioca crisp (GF)

Handpicked mushrooms, brioche, black garlic, porcini, pine nuts (V)

Confit Lamb Belly, sprouted cauliflower, saagwala sauce, paneer, almonds, coriander (GF)

## main

Hereford Grass-fed Eye Fillet, soubise, cipollini, baby leek, smoked ox cheek, black trumpet (GF)

Free Range Pork Belly, celeriac, soured apple, caulilini, pernod grapes, chervil, fennel (GF)

Roast Cauliflower Risotto, parmigiano reggiano, curry leaf, ras el hanout, mascarpone (V)(GF)

Local Market Fish, fennel, barley, orange, goat's curd, black olive, charcoal

*main meals are served with green beans (with roasted sesame and crispy shallots) and pomme puree (with brown butter and chive)*

## dessert

Chocolate and Berry, 53% chocolate, raspberry, caramel, macadamia, olive oil

Passionfruit Mousse, valrhona chocolate, torched meringue, lime, mint (GF)

Warm Cherry Clafoutis, chocolate espresso ganache, pistachio, cacao, cherry, ice cream

## cheese

premium cheese selection with spiced apple compote, honeycomb, handmade quince paste, house made lavosh and line's knækbrød