



WE OFFER A CHEF'S CHOICE MENU ONLY.

The menu is a 6 course sharing menu for \$90 per human. A pescatarian menu is available with prior notice, but we do not offer a vegetarian or plant-based menu. Our menu is not suitable for guests on a dairy- or egg-free diet.

SNACKS:

- Oyster, vietnamese dressing, cucumber
- Chickpea cracker, taramasalata, smoked mussels
- Shiitake croquette, chicken, thyme
- Lamb kofta, salsa verde, olive

COLD:

- Duck liver parfait, blood orange, beetroot, chicory, almonds, waffles
- OR
- Pea & goats curd royale, confit potato, smoked eel, waffles

WARM:

- Celeries, crab, hot & sour sauce, brioche

MAINS:

- BBQ monkfish, tomato, greens, jollof, squid, onion
- OR
- Lamb, asparagus, shiitake, wild garlic, boulangere

FINISH:

- Poached pear, treacle tart, sheeps yoghurt, lemon, apple, earl grey ice cream