



Enjoy

Entree

- Vichyssoise - egg - smoked bacon 20
Chicken liver parfait - sourdough toast 24
Hot smoked apple-wood salmon - potatoes - crisp capers 26
Prawn - tomato tian - avocado cream - cucumber 26
Scallop - parsnip puree - apple cider vinegar jus 26
Berkshire pork belly - green cabbage - port jus 26

Vegetarian

- Goats cheese - twice baked soufflé - parsley 24
Fettuccine - saffron butter spinach - roast red peppers 26

Main

- Harpuka - saffron - spiced yoghurt - avocado 44
Teriyaki salmon - cucumber gel - sesame mayonnaise 42
Sous Vide beef tenderloin leek soubise - white onion cream 46
Salt bush lamb - chicken pine nut farce - fondant potato 44
Pork collar - fennel puree - grilled vanilla pear - watercress 40
Aylesbury duck breast - eschallot - celeriac cream - thyme 42
Portuguese chicken - chimichurri - citrus - polenta 40

Sides

- Coonara garden greens 8

Dessert

- Rhubarb - liquorice mousse - liquorice jelly - gingerbread 24
Raspberry soufflé 24
Pineapple tart tatin - vanilla ice cream 22
Chocolate mousse with salted caramel crack ice cream 22
Strawberry - rosewater - mess 20
One cheese - condiments 20
Table cheese board available 30

All meals are served with Aga baked bread and a choice of house smoked or sweet butter

