



Sit down

Entrée

Scallop dumpling , lemongrass and galangal broth

Chestnut gnocchi , sage, buerre Noisette

Veal tortellini , beef broth , crisp leek shards

Eschalot, pumpkin and sage galette, globe artichoke salsa

Charred asparagus , truffled scented egg, smoked beetroot and goats curd

Yellow fin tuna, red pepper crumbs, yoghurt mousse, white anchovies

Chicken boudin, Jerusalem artichoke puree, pancetta

Chicken and Jamon roulade, creamed spinach, jus gras

Beef tataki, wasabi kewpie, bbq sauce and shiso

Rillettes of salmon, charred honey and dill sour dough toast, orange aioli

Herb crusted lamb, Saganaki, black currant glaze, lemon caviar