

<u>Feasts</u>

Theatrical, creative and all inclusive. For parties and a good time from 430pp.



Slow cooked pork shoulder, oysters, kimchi, lettuce and ssam. Satan steamer buns, hoisin and pickled cucumber.

Grilled corn with miso mayonnaise and crispy shallots.

Pickled cucumber salad. Carrot, coriander and lime salad.



Slow cooked shoulder of lamb, salted chili, salsa verde.

Hay smoked roast salmon, golden beetroot.

Soft polenta, roast field mushrooms, pickled enoki.

Heirloom tomato salad.

Vietnamese steak tartare, crispy shallots, prawn crackers.

Tuna carpaccio sweet soy and sesame/nam jim dressing.

Squashed sweet potato, black rice, feta

and radish.

Slow cooked chicken thighs,
chimichurri, burnt cabbage.

Buffalo mozzarella arancini.

Pasta con pepe.

Beef shin stuffato.

Turnip greens and roast garlic.

Roast ratatouille, fresh tomatoes, herb

oil.

Lamb sweetbreads parsley and capers on sourdough toast.

Brioche, goats curd and honey comb.
Boned out and roast citrus chickens.
char grilled king prawns, clementine
butter.

Roast new potatoes, courgette and deep fried rosemary.

