



Starters

Cured salmon, cucumber, onion, rye	16
Two styles of duck, brioche, granny smith, chamomile	18
Kingfish sashimi, wasabi, seaweed, yuzu	20
Pork belly, endive, parsnip, pear	22
Goats cheese, young herbs, nuts & seeds	17

Mains

Market fish, clams, roasted fennel, celeriac, lemon	36
Aged beef short rib, agria gratin, pickled onion, Bordelaise	34
Lamb rump, chickpea tajine, dukkah, labneh, vadouvan	32
Rabbit, bomba rice, Pedro Ximenez, cocoa, plum, Bryndza	32
Gorgonzola soufflé, pickled raddichio, pear, balsamic	28

Sides

Beetroot, sorrel, feta, soy pumpkin seeds	12
Brussel sprouts, garlic, shallots, hazelnuts	12
Simple green salad, radish, mustard dressing	9
Hand cut fries, ketchup, mayo	10
Duck fat mash, bordelaise	10

Desserts

Chocolate tart, mandarin, sea salt, milk	17
Calvados custard pannacotta, apples & pears, salted caramel ice cream	17
Spiced rice pudding, caramelised pineapple, coconut, passionfruit	17
Feijoa, liquorice, smoked almonds, brioche, rose water	17
Local & International cheeses	16