

MENU

Winter 2023 - December, January & February

Goats Cheese, Truffle & Pistachio Parfait

Aged Balsamic X Fig X Pear X Pistachio

Venison Loin Carpaccio

Parsnip & Horseradish Creme X Parsnip Crisp X Smoked Salt

Native Lobster Bisque

Torched Lobster Tail X Chilli Oil X Preserved Lemon

Monkfish En Croute

Buttermilk, Chive & Lemon Sauce

72 Hour Braised Beef Cheek

Wild Mushrooms X Hay Smoked Potato Foam X Fennel Seed

Smoked Salt Sticky Toffee Pudding

Black Treacle X Tonka Bean Creme Anglaise



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