

Feasting Menu

Starters

Cauliflower a few ways, parmesan, black truffle cream, toasted hazelnuts ^{V,GF}

Õra King salmon, ajo blanco, pickled grapes, cucumber, squid ink cracker ^{GF,DF}

Hand stretched burrata, grilled broccolini, caper, raisin and basil dressing ^{GF,V}

Mains

Coal roasted BBQ chicken, tarragon beurre blanc, garden peas, asparagus, pearl onion ^{GF}

Moroccan spiced lamb shoulder, pomegranate, pine nuts, raisins, tahini yoghurt ^{GF,DFO}

Butterflied squire snapper, confit fennel, fire roasted red pepper, smoked skordalia ^{GF}

Chefs selection of sides

Dessert

Strawberry and yoghurt sablé tart, rhubarb and strawberry gum compote, yoghurt mousse, pistachio ^{GFO}

Coconut rum lamington, mango gel, black sesame ice cream, vanilla floss

Dark chocolate, cherry and coconut parfait, coconut sorbet, cherry compôte

IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS.

As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.

Please inform a member of staff of any food allergies or dietary requirements.