



\$88.50 PER PERSON
2 COURSE SAMPLE MENU

WE SUGGEST ALLOWING 2 HOURS TO ENJOY THIS MENU

TO BEGIN

LOCALLY-MADE BREAD, MARINATED OLIVES, OLIVE OIL

AMUSE BOUCHE

A TEMPTER FOR YOUR TASTEBUDS, CHEF'S CHOICE

ENTREES

**ATLANTIC SCALLOPS, BRAISED PORK CHEEK, PARSNIP, MANDARIN, BERGAMOT,
BROWN BUTTER**

**CONFIT DUCK LEG, RED CABBAGE, DUCK LIVER, DONUTS, GINGERBREAD SPICE
SPICED PUMPKIN SOUP, COCONUT YOGHURT, KUMARA BHAJI, SALTED GRANOLA**

SORBET

SERVED AS A PALATE REFRESHER, BETWEEN COURSES

MAINS

FISH OF THE DAY, SQUID, DASHI, SORREL, PRAWN DUMPLINGS, CORIANDER

DARK ALE BRAISED BEEF CHEEKS, CHERRY KETCHUP, BLACK PUDDING,

POLENTA FOAM, WATER CRESS, OATS

LAMB LOIN, DUKKAH, CELERIAC, DATES, CHORIZO, CUCUMBER

CRISPY TRUFFLE POLENTA, APRICOT, SHIITAKE, BRUSSELS SPROUTS

(ALL MAINS SERVED WITH ROASTED BABY POTATOES)

PLEASE ADVISE WAITSTAFF OF ANY DIETARY REQUIREMENTS

TEA & FILTER COFFEE