



A seasonal menu of European Influence.

Set Pre theatre available 1630-1800hrs

Either join us for a la carte or come with us on to a journey and enjoy a tasting menu where Food and Wine are perfectly matched.

Entrees

Charred Chicken Thigh Preserved Lemon Artichoke	24.50
Blue Swimmer Crab Cucumber Crème Fraiche	25.50
Red Deer Black Garlic Blueberry	24.50
Beetroot Goat Cheese Hazelnut	23.50

Mains

Cured Pork Loin Sweet Corn Kale	42.50
Market Fish Leek Potato	39.50
Ricotta Gnudi Courgette Salsa Roja <i>Gnudi- a gnocchi like dumpling made with ricotta</i> <i>Salsa Roja- red spicy salsa</i>	38.50
Summer Garden Vegan Tortellono <i>Tortellono – single large stuffed pasta</i>	38.50

To share for two

Chateau Briand <i>Chateau Briand – name given the muscle that attaches a beef tenderloin to the carcass</i>	120
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Sides

Garden Leaf Salad Vinaigrette	15
New Season Potato Cashew Gribiche <i>Gribiche – classic Frech dressing, made with shallots, capers, eggs</i>	15

6 course Menu	99
6 course Menu with wine Match	184
7 course Menu	120
7 course Menu with Wine match	230