



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 Tigt Preserved Lemon Artichoke	24.50
Pork Rillette Cucumber Apple Zopf <i>Zopf – traditional Swiss enriched yeast based dough</i> <i>Rillette – classic French confit pate, traditionally made with duck fat</i>	24.50
Ceviche Tomato Basil <i>Ceviche - raw fish marinated with citrus & seasoning</i>	25.50
Fresh Curd Summer Greens Lemon	23.50

Mains

Angus Bavette Alliums Pomme Paille Jus Gras <i>Bavette – A cut of beef taken from the flank, long strand and tender</i> <i>Alliums – Name given to the onion, garlic and leek family</i> <i>Jus Gras – a classic French roasted bone reduction finished with a fat</i> <i>Pomme Paille – straw potatoes</i>	42.50
Market Fish Red Pepper Fennel Mussels Olive	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
Nutt Terrine Aubergine Cashew	36.50

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

Roast Parsnip Yoghurt Pomegranate	15
Asparagus Cashew Lemon	15
6 course Menu	99
6 course Menu with wine Match	184
7 course Menu	120
7 course Menu with Wine match	230

Upcoming Events

Thursday, 7th December Wine & Dine with Alpha Domus