



<b>nibblies</b>	
marinated olives - ligurian, picholine, nicoise	6
truffled popcorn	6
buttered radishes - beetroot salt	8
clyde river rock oysters - lemon pepper sorbet	4
salt cod brandade - garlic crouton, celery tips	8
house baked bread - sage butter	3

<b>two courses</b>	<b>60</b>
<b>three courses</b>	<b>70</b>
<b>four courses</b>	<b>80</b>

**first**

**zucchini blossom (v)**  
goats' curd, tomato, basil

**foie gras crème brûlée**  
summer berries, hibiscus, sesame, lemon balm

**wagyu bresaola**  
osetra caviar, marrow, horseradish, nasturtium

**kingfish tartare**  
mango, black olive, fennel, jalapeno

**second**

**pork belly**  
melon, jamón serrano, pistachio, white balsamic

**chicken & squid**  
samphire, wild rice, rouille, chorizo

**scampi**  
spiced carrot, young coconut, nori meringue

**avocado roll (v)**  
sheeps' yoghurt, beetroot, black cherry, pinenut, wood sorrel

**third**

**king salmon**  
prawn, papaya, cucumber, soybean, vanilla

**potato variations (v)**  
smoked, fondant, crumbs, ribbons, black truffle beignet

**muscovy duck**  
orange, carrot, pickled red cabbage, liquorice

**beef eye fillet**  
maple, soy, turnip, pearl onion, parsley

**fourth**

**lemon verbena meringue pie**  
raspberry fantasy, viola

**rhubarb & celery crumble**  
hazelnut, marzipan ice cream

**sour cherry cloud**  
chocolate, toasted coconut ice cream

**peach & blackberry eton mess**  
honeycomb, lemon thyme olive oil ice cream

**cheese** **20**

**degustation**

<b>seven course tasting menu</b>	<b>120</b>
<b>with matched wines</b>	<b>170</b>
<b>zucchini blossom (v)</b> goats' curd, tomato, basil	
<b>kingfish tartare</b> mango, black olive, fennel, jalapeno	
<b>scampi</b> spiced carrot, young coconut, nori meringue	
<b>pork belly</b> melon, jamón serrano, pistachio, white balsamic	
<b>king salmon</b> prawn, papaya, cucumber, soybean, vanilla	
<b>beef eye fillet</b> maple, soy, turnip, pearl onion, parsley	
<b>lemon verbena meringue pie</b> raspberry fantasy, viola	

<b>ten course tasting menu</b>	<b>150</b>
<b>with matched wines</b>	<b>225</b>
a surprise showcase of our best seasonal produce	

<b>sides</b>	<b>8</b>
leaf salad - lemon vinaigrette	
heirloom tomatoes - buffalo mozzarella, basil, bread	
french peas - bacon, eschallot, cos lettuce	
green beans - salted almonds, mint	
paris mash - truffle, parmesan	