



To share

Marinated olives
House-baked baguette, cultured butter
Selection of natural & battered oysters

Entrées

Corn-fed duck liver pate, cider-poached pear
Yellowtail Kingfish ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, tagliatelle
House-made fromage blanc, roast fennel, pickled orange, pine nuts, basil (vego)
Smoked Warehouse rillettes, pickled radish, sourdough crostini

Mains

Potato gnocchi, pickled & creamed celeriac, oyster mushrooms, Salers, walnut (vego)
Steamed Blue Moki, salsa verde, freekeh, broccoli, asparagus, olives
John Dory, golden beet, egg, fennel, celery, anchovy mayo
Steamed mussels, courgette, fried sourdough, garlic, peas
Beef fillet, Café de Paris butter, fries

Mixed leaf salad, celery seed vinaigrette
New potatoes, tarragon & lemon butter
Roasted broccoli, spiced yoghurt, seeds

for the table

Desserts

Catalan crepes, orange caramel sauce, vanilla ice-cream
Chocolate mousse, ginger wine orange, milk sorbet, breton butter biscuit
Lemon & almond cake, rhubarb, verbena cream

Cheese

Tea and coffee