



### *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 beetroot, rhubarb, hazelnut cracker, sea salt (vego)  
Smoked Moki rillettes, pickled radish, sourdough crostini

### *Mains*

Potato gnocchi, Jerusalem artichoke, parsnip purée, Salers, pear, walnut (vego)  
Steamed Moki, roasted cauliflower, golden raisin & onion curry  
John Dory, Brussels, oyster mushroom, hazelnuts, celeriac velouté  
Steamed mussels, leeks, fried sourdough, garlic, peas  
Beef fillet, Café de Paris butter, fries

Mixed leaf salad, celery seed vinaigrette  
Roast potatoes, mustard crème fraîche  
Roasted buttercup squash, spiced yoghurt, seeds

for the table

### *Desserts*

Catalan crepes, orange caramel sauce, vanilla ice-cream  
Chocolate mousse, tamarillo, milk sorbet, breton butter biscuit  
Tunisian orange cake, pistachio mascarpone

### *Cheese*

### *Tea and coffee*