



To share

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)

Mains

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

Mixed leaf salad, celery seed vinaigrette
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

Cheese

A selection of ripened cheeses for the table