



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 fennel, pickled orange, pine nuts, basil (vego)

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
Beef fillet, Café de Paris butter, fries

Mixed leaf salad, celery seed vinaigrette
New potatoes, tarragon & preserved lemon butter
for the table

Desserts

Catalan crepes, orange caramel sauce, vanilla ice-cream
Chocolate mousse, ginger wine orange, milk sorbet, breton butter biscuit

Cheese

Ripened cheese for the table