



### *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 John Dory, salsa verde, freekeh, broccoli, asparagus, olives  
Blue Moki, golden beet, egg, fennel, celery, anchovy mayo  
Beef fillet, Café de Paris butter, fries  
  
Mixed leaf salad, celery seed vinaigrette  
Roasted cauliflower, 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