



### *To begin*

Marinated olives  
House-baked baguette, cultured butter  
Natural & battered oysters

### *Entrées*

Corn-fed duck liver pate, fig preserve  
Yellowtail Kingfish ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil  
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, pappardelle  
Smoked Warehouse rillettes, pickled radish, sourdough crostini  
White gazpacho, roasted grapes (vego)

### *Mains*

Potato gnocchi, house-made ricotta, courgette, olive, pickled lemon dressing (vego)  
Steamed Trumpeter, anchovy butter, peas, fried sourdough, kale  
Snapper, aubergine, freekeh, sweetcorn, smoked tomato dressing  
Beef fillet, Café de Paris butter, fries

Mixed leaf salad, celery seed vinaigrette  
Warm roast beetroot & lentil salad, spiced yoghurt, mint  
New potatoes, confit garlic butter, rosemary salt, parsley  
for the table

### *Desserts*

Catalan crepes, orange caramel sauce, vanilla ice-cream  
Chocolate mousse, roasted apricot, milk sorbet, breton butter biscuit  
Bush honey panna cotta, roasted rhubarb, almonds

### *Cheese*

### *Tea and coffee*