



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
House-made fromage blanc, roast beetroot, rhubarb, hazelnut cracker, sea salt (vego)

Mains

Potato gnocchi, roast shallot, cauliflower purée, white pickle, leeks, Salers (vego)
Steamed Moki, roasted celeriac, kale, celeriac velouté, fresh pear
Gurnard, brussels, fried sourdough, mushrooms, chicken gravy
Beef fillet, Café de Paris butter, fries

Mixed leaf salad, celery seed vinaigrette
Duck fat roasted potatoes
for the table

Desserts

Catalan crepes, orange caramel sauce, vanilla ice-cream
Chocolate mousse, mulled pear, milk sorbet, breton butter biscuit
Comté, fig & apple preserve