



MENU

STARTER

Potted walnut pate & sourdough
Pickled shitake/crispy onions & herbs, quick pickled
vegetables

Smoked carrot lox, rye crisp, cultured almond cream
Dill oil/herb salad

Goats 'cheese' and beetroot jelly tart
Beetroot mousse/cumin and chipotle oil

MAIN

Artichoke & cannellini beans 'fishcake' on the seaweed
salad
Nori/wakame/pickled ginger/spicy mango rice noodles

Butter 'chicken' curry
Pouri/tomato & cucumber relish/ roasted
tomatoes/cultured cashew cream/rice

Celeriac steak & wild mushrooms
Ceps & porcini dashi/ fried oyster mushrooms/ curried
parsnip crisps

DESSERT

Chocolate mousse tart
Brandy-soaked sour cherries/hazelnut praline

Vanilla pana cota
Strawberries and basil compote

