

August

Baguette & Salted Butter / 10

Warm Gazander Oyster, Leeks & Champagne Sabayon / 9ea

Beef Tartare Toast & Horseradish / 13ea

Lamb Croquette, Sheep's Yoghurt & Mint Jelly / 13ea

Pickled Pumpkin Fritti & Skordalia / 18

Fried Brussels Sprouts, Chestnuts, Currants & Nutmeg / 28

Stracciatella, Celeriac, Quince & Pecan Vinaigrette / 28

Albacore Tuna Almondine & Globe Artichoke / 36

Trottolo Pasta & Duck Ragu alla Veneta / 46

Jerusalem Artichoke Risotto & Black Truffle / 48

Coq au Vin / 84

Spangled Emperor, Calamari, Chickpeas & Shellfish Butter / 88

Roast Bangalow Sweet Pork, Turnips, Boudin Noir & Calvados Sauce / 88

House Salad / 18

French Fries / 15

Rum Baba & Crème Madame / 22

Brown Sugar Meringue, Rhubarb, Mascarpone & Pistachio Custard / 24

Warm Chocolate Cake & Ginger Gelato / 24

Ricciarelli & Almond Praline / 6ea

Set Menus 95 / 120 per head

Wine pairing available

Please inform staff of dietary requirements