

TASTING MENUS

maximum of 15 people to order - please check for availability

whole table must order from this menu and before 8pm

regular

-no substitutions-

vegetarian

local sourdough, miso brown butter v

125ml cruze blanc de blanc 5

black pudding macaron, smoked chilli jam gf

sesame crumbed tuna tataki, pickled pak choi,
yuzu gel, sesame & soy gf

baked queen scallops, garlic butter, gruyere
cheddar crust gf

125ml percheron chenin viognier 4

trio of pork, bbq fillet, cheek, boudin noir,
celeriac, apple gf

spiced lamb koftas, white bean & onion puree,
pomegranate & herb salad, hazelnut dukkah gf n

125ml finca dos cientos rioja doc 4.25

dark chocolate delice, clotted cream ice cream,
honeycomb & raspberry v gf

45 per person

all wines stated are suggested pairings with the dishes above

local sourdough, miso brown butter v

125ml cruze blanc de blanc 5

black bomber & cauliflower beignets, pickled walnut
ketchup v gf

wild mushroom & truffle arancini, henderson's aioli,
parmesan v gf

125ml te onepoto sauvignon blanc 5.5

fried baby corn, lime & coriander yogurt, toban djan
ve gf

chargrilled cauliflower, rose harissa, miso & tahini,
pomegranate, pistachio dukkah ve gf n

paneer masala, lime & coriander yogurt, puffed rice,
hazelnut gf v n

125ml patterson's chardonnay 4

dark chocolate delice, clotted cream ice cream,
honeycomb & raspberry v gf

38 per person