

— ENTRÉES —

LEMON & SHALLOT VINEGAR OYSTERS

1/2 DOZEN — 22 | DOZEN — 36

SALT-ROASTED HEIRLOOM BEETROOT SALAD — 20

Stracciatella, hazelnuts, basil oil

SALMON CONFIT — 22

Yuzu cream, avocado, celery, cucumber, radish

JAMÓN IBÉRICO CEBO — 22

24 month aged Jamón ibérico cebo, goat's curd, tomato confit, dry black olives

PRESSED DUCK CONFIT — 21

Duck, pig cheek terrine, sauce gribiche, toasted sourdough

BEEF TARTARE — 20

Pickled onions, quail egg, house crackers, baguette

— MAINS —

WHOLE-ROASTED FLATHEAD TAILS — 35

Herb & almond butter, mixed leaves

PAN-FRIED BASS GROPER — 36

Fennel purée, Jamón, baby spinach, capers & raisin dressing

WAGYU BEEF BOURGUIGNON — 38

Slow-cooked Wagyu beef cheeks, celeriac purée, traditional garnish

CONFIT DUCK LEG — 36

Smoked pork belly, peas, baby gem lettuce, carrot Anna, jus

Grill served with pommes frites, mixed leaf salad and a choice of:

Green pepper sauce / red wine jus

Café de Paris / béarnaise

*Shorthorn MS2+
120+ day grain fed*

*Oakey Reserve Black Angus MS2+
150+ day grain fed*

SIRLOIN 250G — 36

EYE FILLET 180G — 40

SCOTCH FILLET 250G — 38

— SIDES —

POMMES
FRITES

French fries

POMMES
PUREÉ

Mashed potato

KALE & HERB
SALAD

Kale, herbs, green beans, broccoli, toasted almonds, blood orange dressing, pumpkin seeds, radicchio

BEANS &
BEETROOT

Steamed green & broad beans, beetroot, hazelnuts, meyer lemon dressing

QUINOA

Baby gem lettuce, quinoa, edamame, peas, pomegranate, spring onion, mint, feta, pine nuts

BURNT BUTTER
& PUMPKIN

Pumpkin seeds, walnuts, spiced curry oil, coriander

— DESSERTS & CHEESE —

BITTER CHOCOLATE FONDANT — 18

Pistachio & chocolate crumble, quince & yoghurt sorbet

PISTACHIO & CRANBERRY VACHERIN GLACÉ — 18

Mulled Autumn fruit

BAKED APPLE CRUMBLE — 18

Cassonnade, rhubarb, muscat ice cream

CHEESE 1 for 12 | 2 for 16 | 3 for 20

Quince, muscatels & lavosh

BLEU DE LAQUEUILLE / CREMEUX D'ARGENTAL
PYENGANA CHEDDAR / BREBIROUSSE
D'ARGENTAL