

A la carte menu please choose from individual selections below or:

Two Courses 57
Three Courses 67

E n t r é e **20**

Soup of the Day v gf

Ask for today's flavours.

Duck Liver Pate gfa

Duck liver, pepper thyme butter, crostini, courgette chutney and cornichons.

Goat Cheese Croquettes v

Pickled vegetables, rocket, balsamic vinaigrette, honey glaze.

Beetroot Salad v gf n

Marinated beetroot, Roasted hazelnut, goat cheese, apple baton and micro salad.

Mushroom Arancini v

Truffle, parmesan shard, goat cheese, aioli.

M a i n s **40**

Sticky Beef Ribs gfa

Parsnip puree, Potato and Horseradish croquette, seasonal vegetables

Horopito grilled Lamb loin df gfa

Potato cake, lamb croquette, pea puree, seasonal vegetables

Fish of the day gf

Prawns, Potato cake, sautéed spinach, saffron sauce and seasonal vegetables

Twice cooked Pork belly gfa

Truffle mash, pork parcel, apple reduction, seasonal vegetables

M a i n s (V e g e t a r i a n) **33**

Beetroot Risotto gf v

Roasted Beetroot, parmesan crisps, toasted sunflower seeds.

Braised Leek Filo v

Whipped goat cheese, cherry tomato, rocket salad, rocket oil

gf - gluten free
gfa - gluten free available
n - Contains nuts
df - dairy free
v - Vegetarian

D e s s e r t s

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Peanut Parfait **gf n**

Toasted peanut, banana chantilly and peanut brittle

Poached Pear **n dfa**

Mulled wine reduction, vanilla mascarpone and almond tuille biscuit

Coconut Panna Cota **gf n**

Mango puree and shaved coconut

Dark Chocolate mousse **gfa**

Vanilla mascarpone, chocolate crumb and cherry compote

Apple and Raspberry crumble **gfa**

Topped with honey oats and maple walnut ice cream

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