



## SNACKS



**CHEESY POLENTA CROQUETAS** 4 / each    
black truffle mayo

**CORN RIBS** 9    
black garlic & fermented chilli

**CRISPY OYSTERS** 8 / each  
lemon & ginger mayo,  
salmon roe, dill

**PIGS IN BLANKETS** 4.5 / each  
English mustard mayo

**BBQ-SPICED CRISPY PIG EARS** 9 



## FRESHLY BAKED BREADS

**ROSEMARY & GARLIC BREAD** 10 

**HOUSE BREAD** 8.5   
spiced butter & sea salt

**'NDUJA & GRUYÈRE BREAD** 10

## RAW/NEARLY RAW

**CRAPAUDINE BEETROOT TARTARE** 15   
pickled onion, Marmite-cured egg yolk,  
crispy bread

**SEASONAL VEGETABLES** 13    
red pepper dip, dukkah, olive oil

**ANGUS BEEF TARTARE** 17  
pickled onion, Marmite-cured egg yolk,  
crispy bread




## SMALL PLATES

**FOIE GRAS CRÈME BRÛLÉE** 17  
pork crackling, marmalade brioche

**LOBSTER ROLL** 21  
spicy Marie Rose sauce, brioche

**PUY LENTIL & SWEET ONION RAGOUT** 13    
miso yoghurt, spinach, toasted buckwheat

**SPICY OX CHEEK DOUGHNUT** 15  
apricot jam, smoked paprika sugar


**DUCK BREAST CARPACCIO** 16   
sprout leaves, pickled mustard seeds,  
cranberry jam

**CELERIAC & TRUFFLE TART** 16   
whipped goat's cheese, chives

**WEST COAST CRAB CHOWDER** 16  
fresh sea urchin, toasted sourdough

## FOR THE TABLE

**DUCK & WAFFLE** 24  
crispy leg confit, fried duck egg,  
mustard maple syrup

**'WANNA BE' DUCK & WAFFLE** 24   
crispy hen of the woods mushroom tempura,  
fried duck egg, mustard maple syrup


**WHOLE ROASTED CORN FED CHICKEN** 48   
wild mushrooms, ratte potatoes,  
truffles and herbs

**ROASTED RUMP OF WELSH LAMB** 37   
spiced carrot purée, winter greens, chermoula

**ROASTED HALIBUT** 38   
boulangère potatoes, beurre blanc, trout caviar

**WINTER VEGETABLE SALAD** 19   
whipped goat's cheese, orange riesling agrodulce

**MUSHROOM & TRUFFLE RAGOUT** 30   
pappardelle, Parmesan, truffle shavings

**NATIVE BREED 40 DAY AGED RIB OF BEEF** 500g 48   
bearnaise sauce 3  
green peppercorn sauce 4



## SIDES

**CRISPY BRUSSEL SPROUTS** 8   
sweet pickled chillies

**MAC'N'CHEESE** 15   
four cheese Mornay

**HONEY BAKED CARROTS** 8   
chestnuts, Greek yoghurt, salsa verde

**FRENCH FRIES** 7    
add truffle & Parmesan 10 

Culinary Director Daniel Barbosa

Executive Chef Maxwell Terheggen

 Gluten conscious  Vegetarian  Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 14% service charge will be added to the bill.

