

MENU

ENTREE

ROASTED THAI PUMPKIN (V)

COCONUT MILK | KAFIR LIME | CHILLI OIL | CORIANDER

STARTERS

WATERMELON DUCK SALAD

CRISPY GRESSINGHAM DUCK FLOSS | LYCHEE | WATERCRESS | GRILLED PINEAPPLE
| CITRUS CHILLI DRESSING

MAIN COURSE

BLACK ANGUS RIBEYE

POTATO PAVE | SHIMEIJI MUSHROOM | TRUFFLE CREAM

OR

PRESSED BBQ LAMB RIBS

MISO AUBERGINE | MINTED BABY PEAS | CHILLI TOMATO CHERRY JAM

OR

ROASTED MISO HONEY COD

PARISIAN MASH | CHILLI GLAZED BROCCOLINI | GINGER FLOSS

OR

PORTOBELLO MUSHROOM (V)

PARMESAN PANKO CRUSTED | PARISIAN MASH | CHILLI TOMATO JAM | BROCCOLINI

DESSERT

BAKED PISTACHIOS BAKLAVA

ORANGE BLOSSOM SYRUP | VANILLA ICE CREAM