

Spring-Summer menu

Starter

Soup of the day home-made bread	90
Chef salad of the day local ingredients	95
Butternut and blue cheese Ravioli parmesan crisp	100
Pork or fish wontons Szechuan chilli oil	150
Confit salmon tomato tea	165

Mains

Home – made pasta	160
Crispy pork belly apple puree poached pear	165
Mussels when available	180
Fish of the day	220
Rack of lamb pea puree mint gel vegetables jus	290
Grass fed beef cauliflower puree pastry crisp vegetables jus	300

Dessert

Gooseberry Crème Brule tart	110
Strawberry meringue rose water semi-freddo sugar rose petals fresh berries	150
Chocolate sphere espresso mousse ginger-almond crumbs Orange jelly	150
Cheese board for 2	220