

# Lunch & Dinner Menu

## Starters

<b>Homemade Soup</b> bread and butter	100
<b>Beetroot salad</b> , citrus segments, radish, avo, toasted wall nuts, paprika goat's cheese honey-mustard dressing	150
<b>Caesar Salad</b> cos lettuce, parmesan, croutons, 2 free range poached eggs	160
<b>Game carpaccio</b> pecorino crisp, melba toast, side salad, nuts & seeds – ask your server about today's game selection	220

## Main Course

<b>Cauliflower steak</b> garlic butter, romesco sauce	190
<b>Pasta of The Day</b> please ask your sever what we are cooking up today	210
<b>Chicken ballotine</b> mozzarella stuffed, bacon wrapped, red pepper sauce cauliflower puree	230
<b>Thai coconut shrimp curry</b> basmati rice	250
<b>Venison fillet</b> baba ghanoush (aubergine puree), slow roasted onions, pea shoots	260
<b>Fish of The Day</b> pea puree, tarragon champagne sauce	295
<b>Beef fillet</b> roast potatoes, sauté vegetables, red wind jus	350
<b>Sides:</b>	
Sweet potato chips	35
Seasonal or roasted veggies	35
Mediterranean cous-cous	35
Roast potatoes	35

## Dessert

<b>Hazelnut panna cotta</b> hazelnut praline, chocolate spoon, salted caramel sauce	120
<b>Dessert of the day</b> please ask your sever	120
<b>Flowerless chocolate cake</b> orange segments, orange peel, crème fraiche	150
<b>Clouds cheese platter</b> 5 local cheeses, watermelon Konfyt, fig preserve, crackers	195 pp

We endeavour to meet all special requests and dietary requirements. Kindly inform us if there is anything you do not eat.

Gratuities are shared by all staff. We do not add a gratuity, except for tables of 6 or more, which will incur a 12% gratuity.