

THREE COURSE MENU
MONDAY - SUNDAY

SUN 'SET' DINNER

5PM-6PM BOOKINGS
2 HOUR SITTING

98pp

TO START

WARM A.P BAKERY SOURDOUGH

Whipped cultured butter

ENTREE

MISO MARMALADE BLACKENED COD (A)

Japanese eggplant, koshihikari rice, silken tofu, shiitake

MAIN

FLASH GRILLED MARGRA SPRING LAMB LOIN

Hibachi zucchini, hand rolled labneh, ortiz bagna cauda, pomegranate molasses

FOR THE TABLE

ROASTED GARLIC POTATOES

Sea salt, confit garlic and parsley butter

DESSERT

BANOFFEE PIE

Dulce de leche, dark chocolate, toffee banana, tonka bean cream

Please notify staff of any food allergies. Vegetarian options available.