

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

HIRAMASA KINGFISH IN THREE STYLES (A)

Kombu crusted loin, scorched belly, smoked brandade, citrus ponzu

MAIN

BLACK TRUFFLE BANNOCKBURN CHICKEN

Slow roasted breast, creamed artichokes, oyster mushrooms, pan juices

FOR THE TABLE

ROASTED GARLIC POTATOES

Sea salt, confit garlic and parsley butter

DESSERT

ICED YUZU MERINGUE

White chocolate biscuit crunch, yuzushu curd & matcha sugar

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