



## SAMPLE DINNER MENU

Thursday – Sunday evenings, 6pm – 8.30pm

Served in the dining room.

Smoked rosemary & lemon marinated Gordal olives		5	
Wild Hearth sourdough, whipped noisette butter, virgin rapeseed oil		5	
Shoregate gravadlax, smoked mousse, avocado, ruby grapefruit, malted barley		15	
Smoked ham hough fritter, celeriac remoulade, granny smith, tarragon		12	
Terrine of partridge & truffle, mustard pear, pickled baby navet		12	
Spring pea mousse, sauce gribiche, Mimolette (V)		11	
Duck breast & confit leg, pomme dauphine, broad beans, confit shallot		30	
BBQ Lamb rump, braised belly, tomato relish, baba ganoush		28	
Roast Scrabster cod, pickled surf clams, langoustine bisque fregola		27	
Charred Provençal vegetables, ancho chile gnocchi, chimichurri (V)		18	
Charcoal roast Chateaubriand (for 2), seasonal accompaniments, sauce béarnaise		84	
SIDES:			
Glazed sand carrots	4.5	Charred greens	5
Buttered Jersey royals	5		
Tanzanie chocolate crémeux, blackcurrant, praline ganache			11
Poppy & cardamon pound cake, rhubarb compote, almond brittle			10
Angus strawberry parfait, consommé jelly, pink pepper, lime			9
Selection of Luvians' ice creams			7
Clava Brie, Selkirk Bannock, truffled Balcarres Estate comb honey			11

If you have a food allergy or intolerance, please let us know before ordering. As all our food is freshly prepared in a kitchen where nuts, gluten and other known allergens maybe present, and while we take precautions to prevent cross-contamination, any product may contain traces of these ingredients.

A service charge of 12.5% will added to tables of 6 or more. 100% of tips are distributed amongst the staff.