



SAMPLE RESTAURANT MENU

Reservations:

Thursday – Sunday evenings, 6pm – 8.30pm

Friday – Sunday lunchtimes, 12.30pm - 2.30pm

East Neuk crab, bonito jelly, fennel			16
Smoked ham hock, confit duck yolk, truffle			13
Presse of rabbit, Dijon, hedgerow salad			12
Heritage beetroot, orange mousse, braised celery (V/Vg)			10
Line caught mackerel, potato salad, orange			10
Venison loin, braised haunch suet pudding, roast shallot, kale			28
Young grouse, confit leg boudin, pomme gratin, celeriac			27
Fillet of cod, soft herb crust, peas, mussel velouté			22
Spiced squash pithivier, tahini, charred beans, confit lemon (V/Vg)			19
600g Charcoal roast sirloin (for 2), seasonal vegetables, béarnaise sauce			80
Sides:			
Hedgerow green salad	4	Charred greens	4.5
Buttered Charlotte potatoes	4.5		
Apple parfait, bramble, honeycomb			10
Tanzanie chocolate, macerated cherry, cocoa croquant			12
Carrot cake, candied walnut, raisin & brandy			10
Selection of Luvians' ice creams			9
'The Minger', wheat bran, 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.