



WEEKEND LUNCH SAMPLE MENU

Whole suckling pig, apple, celeriac, chestnut, black pudding (G) <i>(only available with 48 hr pre-order and advanced payment)</i>	2500.-
Whipped bone marrow on toast, parsley & shallot (G)	108.-
Smoked sardines on toast, tomato, gremolata (G)	138.-
Buffalo mozzarella, confit tomatoes, tapenade, fig oil (V)	168.-
Smoked eggplant, Fourme d'Ambert, walnut, salted pear, honey (N:V)	158.-
Chopped Wild Hereford beef, lemon, olive oil, parmesan	198.-
Hamachi tartar, Japanese fruit tomato, basil pesto (N)	238.-
Ox tongue tonnato, hamachi mayonnaise, capers, croutons (G)	158.-
Octopus, chili butter, confit fennel, kumquat, oregano	198.-
Potato gnocchi, roast pumpkin, pine nut cream, sage, truffle (N:G:V)	218.-
Smoked mushroom ravioli, Dorset snails, Alsace bacon, bone marrow (G)	208.-
Te Mana lamb rump, heirloom tomatoes, anchovies	368.-
'Salmon & sorrel' Big Glory Bay salmon, beurre blanc, sorrel	348.-
Seabass, tender stem broccoli, truffle butter	338.-
Mangalica pork collar, apple, black pudding, turnip	368.-
SATURDAYS ONLY: 45-day dry aged Ranger Valley 7+ Wagyu flank steak 250g (N) <i>served with bone marrow butter, watercress & pickled walnut dressing</i>	398.-
SUNDAYS ONLY: 'Sunday Roast' Roast Wild Hereford striploin, Yorkshire pudding, roast potatoes, carrots red cabbage, peas with bacon, gravy	248.-
Red snapper baked in kombu, oregano, lemon	548.-
Brink's Farm free range chicken, spring onion, ginger (G)	648.-
Slow cooked Te Mana lamb shoulder, olive, zucchini, tomato	1198.-
45-day dry aged Ranger Valley 5+ Wagyu ribeye steak 600g (N) <i>served with bone marrow butter, watercress & pickled walnut dressing</i>	1398.-
Charred corn, harissa, parmesan (V)	98.-
Potato puree, bone marrow & trotter gravy	98.-
Tagliatelle, black truffle, truffle butter, parmesan (G:V)	338.-
Curious Cropper heirloom tomatoes, sweetened soy, parmesan, basil (V)	148.-
Cauliflower roasted with miso & yeast, walnut pesto (N:G:V)	148.-
Vacherin Mont D'or, Rhoda's chutney, toast (G)	138.-
Vanilla cheesecake, Japanese strawberries (N:G)	148.-
Chocolate mousse, 100's and 1000's (N)	118.-
Raspberry sorbet	98.-
1/2 dozen black olive madeleines (G) <i>baked to order please allow 15 minutes</i>	98.-

BOOK NOW

N:Nuts G:Gluten V:Vegetarian

No service charge will be added to your bill. We leave it to our guests to tip as they wish.