

entree

Sugar Cured Kingfish

compressed melon, elderflower, avocado, radish, samphire, dill (GF)

Cambridge Green Asparagus

smoked almond, grilled apricot, buffalo curd, beach spinach, freekeh (V) (GF available)

Confit Lamb Belly

carrot puree, vanilla, yoghurt, chickpea, cucumber, mint (GF)

main

Long Line Market Fish

prawn dumpling, beetroot, shaved fennel, turnips, beurre blanc, saffron (GF available)

Pasture fed Beef Eye Fillet

soubise, eggplant, sugar snaps, enoki, potato ribbon, miso (GF available)

Seared Duck Breast

confit croquettes, parsnip, peach, wilted kai-lan, manjari jus, chamomile

Butternut Pumpkin Agnolotti

parmesan velouté, young spinach, witloof, sage, candied walnuts (V)

*main meals are served with fresh seasonal greens (toasted garlic butter)
and shoestring fries (parmesan)*

dessert

Dark Chocolate Mousse

cardamom, green tea, blood orange, dehydrated chocolate, peanut butter (GF available)

Crème Caramel

rhubarb, raspberry, ginger, buckwheat, frozen white chocolate (GF)

Meyer Lemon Curd

meringue, sable, pistachio, coconut, strawberry & gin sorbet

cheese

premium cheese selection with spiced apple, honeycomb, handmade quince paste,
lavosh and line's knækbrød