

entree

Seared Scallops, brown butter, dill pickles,
jamon mangalica, parsley (GF)

Aged Cheddar Gnocchi, French onion, black garlic,
toast, golden mustard

Raukumara Wild Venison Tartare, peppercorn,
caper, pickled red onion, young mustard

main

Hereford Grass-fed Eye Fillet, charred leek, Jerusalem
artichoke, shiitake, ox cheek, tarragon mustard (GF)

Free Range Pork Belly, parsnip,
cider apple, sage & onion, crackling (GF)

Local Market Fish, cauliflower,
spinach, crab, capers (GF)

Saffron Ravioli, mushroom, mozzarella, Jerusalem
artichoke, celeriac, pine nuts (V)

*main meals are served with green beans (with roasted sesame and crispy shallots)
and roasted potatoes (with roast chicken & lemon butter, marjoram)*

dessert

Chocolate & Orange, feuilletine, hazelnut, cocoa

Passionfruit Curd, frozen yoghurt, blackberry,
vanilla, sherbet

Banana and Toffee, cream cheese, rum raisin,
gingerbread, oats

cheese

three premium cheeses served with grapes, spiced date chutney, walnuts, house made lavosh
and line's knækbrød