

ONE TREE GRILL

RESTAURANT

amuse bouche

entree

Wild venison tenderloin, Valrhona cocoa, licorice, elderflower, beetroot & cherry

(GF) Lightly cured salmon, verjus dill gelée, crab ceviche

(V) Roasted aubergine, haloumi, dukkah, miso & carrot

sorbet

main

(V) Pan fried pumpkin & nutmeg gnocchi, exotic mushrooms, saffron tomato broth

Duck breast & confit duck leg, buttercup & yuzu, braised savoy cabbage,
schezuan glaze

(GF) Pistachio crusted market fish, carrot emulsion, swede, portobello,
confit tomato

(GF) Black Angus eye fillet, duck liver parfait, bacon dauphinoise,
pea puree, crushed truffle

(GF) Roasted free range pork belly, crackling, fig & apple,
baked baby apple, winter vegetables

main meals are served with green beans, citrus butter & almonds and roasted baby potatoes

dessert

Sticky prune & walnut pudding, amaretto butterscotch & vanilla bean ice cream

House made ice cream & sorbet

(gluten free option available)

Chocolate mousse, coconut sorbet, licorice glaze

(gluten free option available)

cheese

Cheeseboard - Délice de Bourgogne with fig paste, Barry's Bay Sharp (cheddar) with
medjool date relish, Saint Agur Blue with poached pear.

Served with focaccia crostinis