



TO START

Warmed baked loaf, Olea Estate olive oil, house-cultured butter	12
Three oysters, mignonette granita	18
Duck liver pâté, rosé jelly, grilled bread	16
Root vegetable crisps, sweetcorn, chili oil, coriander	12

ENTRÉES

ALBACORE TUNA "NOODLES" ginger dressing, avocado, puffed wild rice	25
IBERICO BROTH <i>(vegetarian option available)</i> smoked potato, confit egg yolk, fresh peas	22
CLEVEDON COAST BUFFALO MOZZARELLA heirloom tomatoes, plums, Olea Estate Picual olive oil	25
SCALLOP celeriac remoulade, black pudding	25
LAMB SWEETBREAD goat cheese, vegetable salpicon	22

MAINS

CONFIT LINE-CAUGHT FISH diamond clams, XO broth, gai lan, enoki	40
TE MANA LAMB RACK olive crust, charred aubergine, courgettes, caramelised yoghurt, pine nuts	44
BEEF TENDERLOIN Anna potato, café de Paris, sautéed mushroom, baby spinach	42
VEGAN FLAVOURS OF THE SEA kelp, samphire, plankton espuma, turnip cake	38
CANTER VALLEY DUCK BREAST Kūmara, grilled peach, fennel, sweet spice	42



SIDE PLATES

Shoestring fries, herbs de Provence, aioli	9
Mixed salad leaves	10
Baby carrots, caramelised yoghurt, fennel seed, dukkah	12
Seasonal vegetables	MP

DESSERTS

CHOCOLATE AND PASSION FRUIT BAR 70% organic chocolate, olive oil ice cream, macadamia nut tuile	18
MUSCAT POACHED CHERRIES white chocolate textures, coconut sorbet	18
HOUSE MADE ICE CREAMS AND SORBETS Today's Chef's selection	12
TONKA BEAN PANNACOTTA summer berries, basil syrup	18
PETITS FOURS AND HOME-MADE CHOCOLATE	12