



DINNER MENU

Summer Gazpacho, True Andalusian Style	\$20.50
One Duck Trifle, Red Onion Marmalade, Accompaniments	\$24.50
Duo of Eel, Beetroot, Japanese Horseradish, Asian Vinaigrette	\$24.50
Crumbed Fish Cake, Slowly Braised Squid, Lemon Olive Oil	\$24.00
Seasons Asparagus, Sauce Gribiche, Toasted Muffin	\$22.50
Light Navarin of Lamb (My Summer Way)	\$35.50
Angus Beef, Fricassee of Veg, Smoke Puree, Crisp Bone Marrow	\$39.50
Salmon, Olive Crushed Potato, Grab Marbles, Sauce Bois Bourdain	\$32.50
Twice Baked Goat's Cheese Soufflé, Asparagus & Hazelnut Salad	\$29.50

Sides

Chilli, garlic brocolli	\$7.00
Swiss Chard Gratin	\$8.00

Pudding

Perry Jelly, Elderflower Ice Cream, Gingerbread	\$16.00
Lime Cheesecake, Yogurt Ice Cream, Mango, Coriander	\$16.00
Coffee & Cigar	\$15.00

