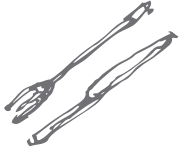


PRIX FIXE LUNCH SAMPLE MENU

MONDAY - FRIDAY

TO START /



sweet corn soup, prawn oil,
espelette pepper*

salt cod croquettes,
Lemon crème fraîche, caviar*

salt baked beets, smoked ricotta,
rhubarb, burnt cucumber dressing*

LARGE PLATES /

smoked trout salad, preserved lemon,
red tip cos, asparagus & spelt

orrechiette, crab, guanciale,
zucchini flowers, chilli, parsley

slow cooked beef rib, white onions,
watercress, anchovy*

DESSERT /

chocolate marquise, cointreau, crème fraîche

torched meringue,
Lemon curd ice cream, shortbread

cheese & crisp bread



WINE /

optimiste pinot gris or marquis
glass \$9 bottle \$42

Main course with a glass of white or red wine \$29

2 course with a glass of white or red wine \$39

3 course with a glass of white or red wine \$49

*Menu items can be presented gluten free