

A LA CARTE





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STARTERS	Onion & cider soup, croutons, cheddar & crispy shallot onion	8.0
	Spicy tuna tartare, avocado, crème fraiche, wonton crisps, spring onion & sesame seeds	14.0
	Scallops, smoked sweet corn purée, asparagus & red amaranth cress	16.0
	Beef carpaccio, crispy bread, rocket, celeriac, black garlic aioli & fresh truffle	14.0
	Burrata, heritage tomatoes, crostini, basil cress & oil	10.0
	Parma ham & figs, torched goat cheese, Modena balsamic reduction & fresh truffle	10.0
	Stone bass ceviche, honey ginger dressing, avocado & roasted nori	13.0
	Caesar salad, baby gem, anchovies, croutons, egg & parmesan	s/L 10/15
	Superfood salad, kale, orange dressing, cucumber, radish, dried apricot & seeds	s/L 10/15

PASTA & RISOTTO	Tortelloni truffle and burrata, parmesan emulsion, wild mushrooms & fresh truffle	s/L 15/20
	Langoustine linguine, prawns, heritage tomatoes & bottarga	s/L 18/23
	Risotto wild mushroom, parmesan & fresh truffle	s/L 17/22
	Saffron risotto, asparagus & Vacherin cheese	s/L 16/21
	White truffle and Parmesan risotto	s/L 33/38

TRUFFLE CHOICES

- Black Truffle 1g 5.0
- White Truffle 1g 10.0

Please speak to your server for allergen or dietary information.



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MAIN COURSE FISH	Smoked fish pie, salmon, haddock, prawns & cockles	18.0
	Pan seared cod, Jerusalem artichokes three ways & bok choy	22.0
	Poached sea bass, Savoy cabbage, tomato concasse, samphire & langoustine jus	20.0
	Salt-baked tiger prawns, charred lemon, chives, EVO & grilled bread	21.0

MAIN COURSE MEAT	Crispy pork belly, diced apple, apple purée & red wine jus	21.5
	Duck breast, cranberry purée, pickled onion, crispy polenta & blackberry jus	24.0
	Braised lamb shank, EVO mash potato & gremolata	20.0
	Century beef burger, cheddar cheese, beef tomato, salad, smoked bacon ketchup & chips	18.0
	Roast filled turkey, brussel sprout, cranberry jam, pigs in blanket & roast potatoes	23.0

JOSPER SELECTION	28 days dry aged meat GF served with watercress, mushroom & cherry vine tomato garnish			
	6oz Sirloin	18.0	To share:	1 Kg T-bone 68.0
	10oz Rib-Eye	28.0		1 Kg Côte de Boeuf 70.0
	Sauces:			
	Béarnaise, Peppercorn, Red wine jus, Chimmichurri	2.5		

SIDES

Paprika chips	5.0	Mac & cheese	5.0
Sweet potato	5.0	Truffle brie mash	5.0
Green beans	5.0	Mix leaves salad	5.0

A discretionary 12.5% service charge will be added to your bill.