

S Course Tasting Menu

Roasted aubergine and cheddar bon bons, garlic foam and pickled red onions

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Wild mushroom ravioli, brown butter, sage and micro greens

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Butternut squash veloute, minted crème fraiche

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Pan roasted sea bass, shellfish sausage, carrot puree, black olive gnocchi, sauté spinach, shallot buerre blanc

Or

Braised pork, spiced jus, soft polenta, purple sprouting broccoli and roasted roots

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Lemon tart, salted honeycomb, marshmallow and blueberries

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Freshly brewed tea or coffee