

S T A R T E R S

LAMB BELLY

Crispy Lamb Belly, Nduja Ketchup, Compressed Onions

BURRATA

Burrata, Heritage Tomato, Basil Oil, Crispy Black Olive

TERRINE

“Coronation” Chicken Terrine, Mango Salsa

SOUP

Leek & Potato Soup, Cheese Croquette

DAY ONE TART

Goat’s Cheese and Sundried Tomato Tart, Rocket,
Parmesan, Balsamic (v)



MAIN COURSE

BRAISED BEEF

12hr Braised Beef, Stockpot Carrot, Cauliflower
Puree, Smoked Mash, Jus

CHICKEN

Chicken Gremolata, Carrot Puree, Stock Pot
Carrot, Pan Haggerty, Thyme Jus

STONEBASS

Pan Seared Stonebass, Crispy New Potatoes,
Samphire, Sundried Tomato, Salsa Verde

ONION

Onion Tart Tatin, Roasted Butternut Squash,
Pickled
Heritage Carrots

MUSHROOM

Wild mushroom and spinach tart, crispy polenta
chips,
watercress salad

D E S S E R T S

TROPICAL

Tropical Cheesecake, Mango & Pineapple Salsa

STICKY TOFFEE

Sticky Toffee Pudding, Vanilla Ice Cream, Salted Caramel Sauce

CHOCOLATE

Chocolate Hazelnut & Caramel Tart, Clotted Cream

RASPBERRY

Raspberry Frangipane Tart, Whipped Mascarpone, Toasted Almonds

TIRAMASU

Mascarpone, Savoiardi Sponge Cake, Espresso