



SET MENU

2 courses 25 / 3 courses 30

Butternut squash soup ^v
chilli oil, toasted pumpkin seeds

Ham hock croquettes
miso mayonnaise and gochujang

Salmon rilette
pickled cucumber, toasted sourdough

Wild mushrooms rigatoni ^v
sage & garlic

Roasted lamb rump
mashed potatoes, red wine jus

Pan seared seabass
fennel puree, sundried tomatoes, chimichurri

Vanilla panna cotta
black currant compote

Caramelised pecan tart
cinnamon ice cream

Ticklemore goat's cheese
apple chutney, seeded crackers

SUGGESTED WINE PAIRING (125ml) - 8

Sauvignon Blanc, No.1 Dourthe
Bordeaux, France

Pinot Nero, Reguta
Friuli-Venezia-Giulia, Italy

