



## main course

Moroccan tagine of market fish with sweet cous cous and eggplant salad	34.00
Pan fried kingfish with Jerusalem artichoke angliotti, baby artichokes and lemon confit	34.00
Crisp skin duck breast with polenta,blood orange marmalade, swiss chard and pancetta	38.00
Pan roasted lamb rump braised puy lentils,roast root vegetables,cavelo nero and celeriac mash	35.00
Seared Venison with croustillant of venison shin, braised red cabbage, parsnip puree and parsnip chip	38.00
Poached beef fillet, braised short-rib with horseradish potato puree, glazed baby vegetables & red wine jus	38.00
Potato gnocchi with heirloom tomatoes,roasted spice pumpkin, basil and shaved parmesan ( V )	29.00
Slow cooked Pork belly,pork and apple pie with crushed peas and caramelised apple – pork jus	34.00
Truffled Mash	8.50
Seasonal leaf salad with walnuts and orange vinaigrette	7.50
Green beans, toasted almonds & preserved lemon	7.50