

RAW

Ossetra Caviar Bump / 30

Ossetra Caviar Tin *Chopped Egg, Chives, Crème Fraîche, Shallots, Brioche* / 30g - 260 / 100g - 600

Te Matuku Oysters *Chardonnay Mignonette, Lemon* / Half dozen 48

TREATS

Fried Bread *Whipped Goats Cheese, Truffle Honey, Rosemary* / 14

Chatham Islands Crayfish Éclair *Organic Egg, Spiced Bisque, Herbs* / 22

Ossetra Caviar & Onslow Fried Chicken *Courgette Pickle* / 26

STARTERS

Chicken Liver Parfait *Smoked Maple, Black Pepper, Toasted Brioche* / 20

Ruakākā Kingfish Crudo *Sherry Vinegar, Candied Ginger, Chives* / 34

Heirloomacy Heirloom Tomatoes *Romesco, Whipped Clevedon Buffalo Cheese* / 28

Yellowfin Tuna Carpaccio *Burnt Butter Sauce, Chilli Oil* / 30

Three Cheese Stuffed Courgette Flower *Courgette Purée, Crispy Basil* / 28

SALMON TROLLEY

Big Glory Bay Salmon *Garden Herbs, Savoury Canelé, Pickled Cucumber, Honey Mustard* / 34

MAINS

Pan Seared Ocean Cod *Smoked Marlborough Mussels, Pickled Carrot, Dill* / 56

Fruits Of The Sea *Grilled Prawn, Octopus, Scampi, Fried Calamari, Clams* / 120

Wild Venison Striploin *Beetroot, Spiced Juniper Butter, Merlot Vinegar* / 54

Cambridge Duck Breast *Citrus Glaze, Witloof Tarte Tatin, Hazelnut Cream* / 56

Southern Stations Wagyu 150g Scotch *Chicken Liver Parfait, Pickled Button Mushroom* / 90

12 Hour Lumina Lamb Shoulder *Pea Purée, Snow Peas, Asparagus, Mint (to share)* / 98

SIDES

Simple Green Salad *French Vinaigrette* / 15

Greenfern Farms Asparagus *Caper Beurre Blanc, Pangrattato* / 26

Triple Cooked Agria Potatoes *Sauce Verte, Aioli* / 16