

Onslow Milk Rolls *Holly Bacon Fat, Maple Butter / 10*

RAW

Ossetra Caviar *Bump / 30*

Ossetra Caviar Tin *Chopped Egg, Chives, Crème Fraîche, Shallots, Brioche / 30g - 280 / 100g - 600*

Half Dozen Market Oysters *Chardonnay Mignonette, Lemon / 48*

TREATS

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

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

Veal Tartare *Fried Cloudy Bay Storm Clam, Egg Sabayon / 20*

STARTERS

Heirloomacy Heirloom Tomato *Nectarine, Whipped Clevedon Buffalo Curd, Basil / 28*

Ruakākā Kingfish Crudo *Cucumber & Lime Aji Verde, Green Tomato Chutney, Garden Flowers / 34*

Smoked Duck Breast *Chicken Liver Parfait, Cromwell Cherries, Maple & Black Pepper / 26*

King Prawn Carpaccio *Crispy Shell, Vinaigrette, Bisque Mousseline / 30*

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

SALMON TROLLEY

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

MAINS

Pan Seared Market Fish *Smoked Marlborough Mussels, Pickled Carrot, Dill / 56*

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

Wild Venison Striploin *Braised Venison Neck, Savoy Cabbage, Chestnut, Blackberry Ketchup / 58*

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

Southern Stations 200g Wagyu Scotch *Parsley Butter, Onion Purée, Confit Shallots, Thyme / 90*

12 Hour Lumina Lamb Shoulder *Miso Bagna Càuda, Broccolini, Lemon, Pecorino (to share) / 98*

SIDES

Oak Lettuce Salad *Cos, Radicchio, Garden Herbs, French Vinaigrette / 15*

Hawke's Bay Sweet Corn *Potato Beignets, Heirloom Courgette, Crispy Basil / 22*

Triple Cooked Agria Potatoes *Confit Garlic, Chives / 16*