

RAW

Ossetra Caviar Bump / 30

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

Te Kouma 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

Cloudy Bay Storm Clam Rockefeller *Chardonnay Velouté* / 20

STARTERS

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

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

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

SIDES

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

Hawkes Bay Sweet Corn *Potato Beignets, Heirloom Courgette, Crispy Basil* / 22

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