

Dinner Menu

“Farm-to-Table Cuisine”

First

Beef Tartare, Black Garlic Mayonnaise, Egg Yolk, Gherkins, Sourdough Crackers
-
Cured Atlantic Salmon, Burnt Leek, Chive, Trout Caviar
-
Pingue’s 24 Month Aged Prosciutto, Bosc Pear, Lemon Aioli, Pecorino, Arugula
-
Roasted Heirloom Beets, Hazelnuts, Goat’s Cheese & Lime Sorbet

Second

Seared East Coast Scallop, Cauliflower Purée, Piccalilli
-
Potato & Leek Soup with Smoked Cheddar Croquette
-
Slow Cooked Pork Belly, Chimichurri, Chicharrón
-
Winter Mushroom Vol-au-Vent with Tarragon Cream

Main Course

Muscovy Duck Breast, Caramelized Onion Purée, Ohme Farms’ Brussels Sprouts, Hoisin
-
Pacific Halibut, Chorizo, White Bean Purée, Spinach, Parmesan Broth
-
Slow Cooked Lamb Shoulder, Coal Smoked Baba Ghanoush, Mint Jus
-
Beetroot & Ricotta Tortellini, Chez Nous Farms’ Spinach, Walnuts & Sage Butter

Dessert

Caramel Custard Tart, Vanilla Chantilly, Brown Sugar Tuille
-
Chocolate Crèmeux, Toasted Hazelnut & Feuilletine Crumb, Espresso Ice Cream
-
Selection of Housemade Sorbets
-
Selection of Artisanal Cheeses, Toasted Date & Nut Bread, Preserves

Four Course Dinner Menu -105-
Sommelier Wine Pairing -70-

Vegan options available upon request
This menu contains allergens, including nuts and shellfish. Please inform your server of any dietary concerns
Due to food being cooked to order, there may be a short wait during busy periods