

SAMPLE LUNCH MENU

Menu changes every two weeks

BAKED SARDINE SALAD

Potato & chive salad, pickled carrots & onions, tomato & garlic dressing

OR

CHICKEN LIVER PARFAIT

Apple & sweet wine jelly, poached sultanas & hazelnut nougatine with warm brioche

OR

ROASTED CORN SOUP

Scottish brown crab & basil

MUSSELS & PASTA

Mussels steamed with chardonnay, linguini pasta, fresh chervil & lemon

OR

SLOW COOKED MIDDLE WHITE PORK SHOULDER

Pearl barley stew, sage & onion, caramelized apple purée

OR

PORCINI & BARLEY STEW

Shiitake mushroom, Wensleydale cheese & roasted cauliflower

RHUBARB & CUSTARD

Vanilla custard ice cream, rhubarb & ginger compote, vanilla cookie crumble

OR

CHOCOLATE & ORANGE

Dark chocolate & orange mousse, orange marmalade & almond biscuit

OR

CHEESE SELECTION (SUPPLEMENT HK\$65)

British & French cheeses served with onion jam & sourdough bread

2 COURSES FOR \$248 | 3 COURSES FOR \$298

COFFEE & TEA \$28

BEVERAGE SELECTION

MOCKTAILS \$68

MARITIME FIZZ - *Cucumber juice, dill, mint, salt, tonic*

LAWRENCE OF ARABIA - *Carrot juice, orange juice, agave nectar, coriander seed, fennel, caraway*

DANDELION & BURDOCK FIZZ - *Cordial, blueberry, arugula greens, lime juice, apple juice, soda water*

SPECIALITY COCKTAIL \$88

VICTORY GIN - *Fords gin, homemade ginger honey syrup, champagne*