



A LA CARTE

MUSHROOMS & PINE

Sautéed girolle mushroom, smoked portobello purée, pine tree cream & pickled yams
\$178

NORTH SEA LANGOUSTINE

Cauliflower couscous, tarragon mayonnaise, sweet melon & puffed black rice
\$218

AUSTRALIAN BEEF TARTARE

Grass fed beef, English piccalilli, pastry biscuit & anchovy mayonnaise
\$218

SCOTTISH BROWN CRAB

Green apple, seaweed ewe's milk ricotta & charred cucumber salad
\$198

HANDMADE GNOCCHI

Smoked applewood cheddar cheese sauce, pickled potatoes & Angel Farm herbs
\$188

ROAST GUINEA FOWL

Slow-cooked chestnuts, butternut squash, white sausage, black trumpet mushroom & cherry sauce
\$348

WILD HEREFORD BEEF

Seared tender loin & slow-braised beef shin, celeriac purée, English ale sauce with pearl barley
\$418

ROAST BRITISH PORK BELLY

Beetroot & soy, fermented garlic, caramelized parsnip, whisky & sage sauce
\$358

SEASONAL FISH

Dill shellfish broth, smoked seaweed & market vegetables
\$348

SIDES

Thyme baked baby potatoes
Roast carrots with orange & ewe milk ricotta and gremolata
Creamed spinach with parmesan
Mixed leaf salad
\$72

PRICES EXCLUSIVE OF 10% SERVICE CHARGE



DESSERT

CLEMENTINE & YOGHURT

Timut pepper & yoghurt mousse, clementine sorbet & candied kumquat

\$108

CHOCOLATE FONDANT

Peruvian cacao, salted caramel, tonka bean, opaline tuile

\$118

LYCHEE GARDEN

Vanilla bean mousse, ginger bread, lychee sorbet & passion fruit

\$98

SPICED CRÈME BRÛLÉE

Poached persimmon, apricot & rosemary sorbet with a vanilla biscuit

\$98

CARAMELIZED WHITE CHOCOLATE & BANANA ICE CREAM

Toffee cream, lime curd with a poppy seed biscuit

\$98

BRITISH AND INTERNATIONAL CHEESE SELECTION

*Chef's choice of seasonal soft, hard, goat, strong & blue cheeses,
served with fig & walnut bread with caramelized onion jam & quince jelly*

\$158 per person | \$288 for two

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