

TO SHARE

Olives	5
Charcuterie plate, cornichons, toasted sourdough	28
Tasting plate for two	40

ENTREES

Roast onion & garlic soup, goats cheese mousse en croûte	15
Bresse blue and white onion tart with roast pear and rocket salad	17
Crab & sweet potato cakes, spinach, paprika aioli	19
Pork belly rilette, celeriac remoulade and cornichons	17
White rocks veal carpaccio, leeks a la greque, quails eggs, sauce cipriani	19

LIGHT QUARTER (12PM TO 6PM)

8oz beef burger, cheddar cheese, tomato chutney, french fries	20
Chicken and avocado salad, green chilli and rice wine vinegar dressing	22
Classic fish pie	25
Stifado – braised lamb shoulder, cherry tomatoes, red wine & greek yoghurt, toasted foccacia	25

MAINS

Tomato & courgette tarte fine, aubergine purée, rocket & parmesan	32
Tasmanian salmon with shitake mushroom broth, somen noodles, cucumber & coriander salad	37
Pan fried scallops, sweetbreads, carrot purée, chive espume & port jus reduction	39
Orange glazed duck breast, duck leg roulade, honey swede purée, confit potatoes, bordelaise jus	38
Canterbury lamb loin, sweet potato rosti, couscous harissa, mint yogurt & aubergine strudel	40
Braised beef cheek, parsnip purée, red wine glazed onions, baby carrots & port jus	38

SIDES

Mixed leaf salad, house dressing	8
Rocket & parmesan salad, balsamic dressing	8.5
Broccolini, herb butter	8
Sautéed new potato, shallot butter	8.5

DESSERTS

Selection of cheeses, quince & apple chutney	21
House made ice creams	9
Chocolate fondant, passion fruit ice cream	14
Rhubarb & apple crumble, calvados custard	14
Earl grey custard, eccles cake	13
Baileys brulée, chocolate dipped shortbread	14