



2019

Tasting menu 115pp | Wine flight 90pp

### Snacks

Salanova lettuce, pear, pecorino, walnut

Cucumber, 'gribiche', lovage powder

Prawn toast, nduja, confit lemon, nigella seeds

Cowell Oyster, bonito dressing, fermented apple oil

Falkai Farm quail egg, confit heirloom tomato, samphire, perilla leaves, fried capers

Hibachi grilled Hiramasa kingfish ham, sheeps milk yoghurt, peas, curry leaf

Corned pork belly, caramelised cauliflower, butter lettuce, wild onion flowers

Sleepy's Aylesbury duck breast, pressed leg, sweet potato, prickly ash, amaranth

Fig leaf ice cream, burnt meringue, fig oil, toasted frangipane

Dark chocolate fondant, sour cherry, yoghurt sorbet, olive oil