

LEVEL FOUR

cauliflower panna cotta, burnt cauliflower florets, cauliflower rice and puree, smoked almonds, pickled cauliflower (V) (N) **120**

beetroot tartare, marinated beetroot, capers, fine herbs, mustard, soy pearls, wasabi sorbet (V) **140**

roasted **lemon & rocket** salad, pomegranate, pickled shallots, activated flaked almonds, pomegranate dressing (V) (N) **145**

beef tataki, crispy onion, ponzu sauce, ginger salsa, orange gel **165**

oxtail tortellini, beef consomme, shimeji, quali egg **180**

shellfish bisque, line fish, mussel, prawn, roasted garlic rouille (S.F.) **175**

tuna ceviche, marinated radish, peppers, chilli, passionfruit & yuzu dressing **170**

cured **salmon**, mixed herbs, pear ketchup, pickled daikon, tapioca cracker **185**

blackened confit **octopus**, squid ink rice, saffron aioli, pickled ginger, dashi sauce **195**

mushroom risotto, truffle, textures of mushroom, smoked buffalo mozzarella, fine herbs, parmesan (V) **215**

tamarind glazed **eggplant**, sautéed baby spinach, smoked butternut puree, turmeric pop corns (V) **180**

rack of **lamb**, herb crust, sweet potato fondant, ratatouille vegetables, fine beans, rosemary jus **365**

rib eye, charcoal oven grilled, choice of side, and pepper, mushroom or bone marrow sauce **345**

jersey beef fillet, celeriac cream, leeks, turnip, soufflé potatoes, jus **330**

grilled **seabass**, shiitake mushrooms, mange tout & bean sprout, tahini, miso **325**

pan seared **norwegian salmon**, sweetcorn & lentil salad, passionfruit beurre blanc **375**

braised **pork belly**, white cabbage, buckwheat, pickled radish, romanesco, red currant cognac jus **275**

glazed **duck breast**, parsnip puree, spiced carrot puree, duck leg ragout, parsley veloute, heirloom carrots, jus **295**

fries **45**
sautéed new potatoes **40**

creamy spinach **45**
seasonal baby vegetables **60**
house salad **50**

burnt cauliflower **50**
creamed potatoes **50**

Please Note:

We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with risk of exposure to allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredient listing. If you have food allergies please ask kitchen management about any specific allergens in the food before eating any food from the menu.