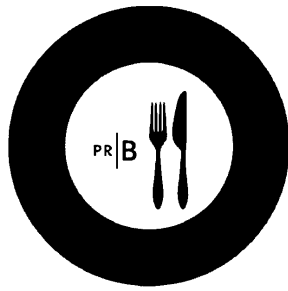


Housemade bread.
5.50

Olives 6.50



Today's shellfish
19.50/29.50

Today's soup 16'

Seared scallops on a smoked fish purée with a lemon, parsley & shallot salad, sourdough crumbs. 19.50

Halloumi, cobs and mint salad with tzatziki and Moroccan chilli jam. 19.50/28.50

Wild venison loin carpaccio with roasted baby beets, watercress, horseradish & walnuts. 19.50

Chicken liver pâté with spiced fruit chutney & toast. 18.50

The charcuterie plate. 19.50/29.50

Main courses.

Market fish.

Grilled salmon with a Puy lentil, braised red onion & courgette salad, orange, pine nuts & mint. 29.50

Indian-spiced chicken with a potato, coconut & spinach curry, carrot-curry leaf chutney. 32.50

Roasted pork fillet on a Jerusalem artichoke, pancetta & mascarpone risotto. 33.50

Pizza #1 Smoked ham, salami, artichoke, black olive & mozzarella. 35.00

Pizza #2 Gorgonzola, caramelised leeks & rosemary. 23.00

Char-grilled steak with chunky chips and a parsley-garlic butter. — scotch 29.50
— eye fillet 34.50

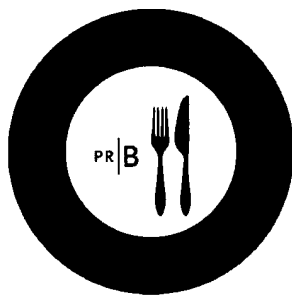
sides 7.50

bistro salad. • new season's asparagus with lemon butter.

• balsamic-braised red onions with parmesan.

• duck fat-roasted new potatoes with rosemary & garlic.

• chunky chips with aioli.



Puddings

all at
\$14⁵⁰

- ◉ Crème brûlée.
- ◉ A warm Valrhona chocolate pudding with chocolate sauce & crème fraîche.
- ◉ Rhubarb & stem ginger roulade with poached tamarillo, vanilla mascarpone & toasted almonds.
- ◉ Today's sorbet. \$10⁵⁰
- ◉ Affogato \$9⁵⁰
- A little plate of sweet treats. \$11⁰⁰
- A glass of vin santo with home-baked cantuccini. \$12⁵⁰.

The cheese selection is written up on the blackboard.

\$15⁵⁰ - single serve (60g)

\$32⁰⁰ - cheeseboard. (3 x 40g)

Please refer to the winelist for dessert wine, sherry, port and liqueurs.

Gift vouchers are available at reception.