

St-Germain + limoncello mojito Havana club rum 3 year. mint . lime elderflower + limoncello liqueur

Beet stained deviled egg dijon + crisp shallot fused yolk core

> Shrimp + chorizo croquette sriracha mayo

THE MENU

2022 Malbec .The Phoenician Uco Valley . Argentina

One

Chilled iceberg lettuce wedge . double smoke bacon crushed toasted crostini . chèvre + garlic suspension pickled jalapeno + daikon

Two

Harrisa spiced butter drawn prawns crisp caper + minced shallot toasty baguette

Three

Pulled ham hock and pearl barley sunchoke. garlic confit . chive

Four

Pork schnitzel brown sugar + cherry butter sauce

Five

Green pea + asparagus risotto crisp guanciale . maldon salt . EV olive oil . lemon zest

Six

Sous vide of P.E.I. beef striploin dauphinoise potatoes sticky glazed honey + thyme roasted heirloom carrots

Seven

Miso + ginger milk chocolate pannacotta rum & raisin paco jet ice cream

