

STARTERS

VENISON CARPACCIO
Pine nut yoghurt, sesame,
cured egg and shiso **df / 17**

**STEAMED
CHICKEN DUMPLING**
Black vinegar and
peanuts / **15.5**

**BLUE SWIMMER
CRAB CHAWANMUSHI**
Salmon roe, sesame and
wakame dashi **df, gf / 18**

**STEAMED GREEN
LIP MUSSELS**
Pickled fennel, smoked soy,
garlic **df**
17 starter
32 main

MAINS

All mains are served with your choice of two side dishes

LAMB RACK
Liquorice tapenade, radish slaw
df, gf / 37

PORK CHEEK
Hot mustard, confit pear
df, gf / 32

**WHITE RADISH &
COCONUT SALAD**
Lime, Thai herbs, wonton
vg / 29

MARKET FISH
Celeriac rouille, sichuan cracker
df, gf / POA

**CROWN ROAST
CHICKEN BREAST**
Salsa verde, parmesan puree
gf / 34

SIDES

**HAND CUT
SHOESTRING FRIES**
Garlic aioli, smoked salt and
thyme **df, gf / 8.5**

GREEN BEANS
Pine nuts and rice wine
df, gf / 9

SAUTÉED BROCCOLI
Garlic and ginger
df, gf / 8

STEAMED RICE
gf, vg / 7

SWEETS

**CHOCOLATE MUD
BROWNIE**
—
Blackberry, vanilla ice-cream
gf / 15

**VANILLA & ROSE
PANACOTTA**
—
Pomegranate and pistachio
praline **gf / 14**

**NEW ZEALAND
ICE-CREAM**
—
3 scoops of today's
flavours / **13.5**

v vegetarian **vg** vegan
gf gluten-free **df** dairy-free