

FOR TUNE SEEKERS

FOR THE TABLE

oysters MP

mignonette, horseradish, lemon (GF)

oysters gratin 3 for \$20

lobster, mornay sauce, gruyere

CHOOSE ONE

TO START

butternut + coconut squash soup

pickled ginger, croutons, apple (V)

pear, golden beet + kohlrabi salad

honey toasted pumpkin seeds + sunflower seeds, dill crème fraîche dressing, torn herbs (VG)

Sofia's burrata

Funghi Connection mushrooms, Humble Bread rye, radicchio, truffle vinaigrette, herb salad (VG)

mushroom fritters

shishito peppers, yuzu vinaigrette (VG)

ahi tuna tiradito

Jerusalem artichoke chips

CHOOSE ONE

MAIN

mushroom barley risotto

Funghi Connection mushrooms, parsnip cream, shaved carrots, pickled radish (VG)

prawn gnocchi

celeriac purée, parsley anise sauce

Fermes Gaspor porcelet

squash, Edwin County Farms wheatberries, local apple jus

Icelandic cod caponata

peppers, onions, capers, preserved lemon, savoy cabbage, miso gochujang sauce

braised beef

broccolini, fondant potatoes, toum, espelette, jus

roasted squash

tamarind braised tofu, pickled ramp, Brussels sprouts, forbidden black rice, spiced tomato chutney (VG)

seared salmon

roasted carrots, fingerling coins, red pepper coulis

CHOOSE ONE

DESSERT

deconstructed chocolate tart

chocolate foam, eggnog ice cream, lime gel, cocoa nibs

apple + cranberry tart tatin

apple, puff pastry, French vanilla ice cream

pumpkin cashew parfait

sticky toffee pudding

vanilla ice cream, toffee sauce

ice cream | gelato

daily selection (VG)