

STARTER

Tartar of locally grown Beetroot 

Foam of Feta – Pear – Balsamic – Hazelnut

16

Sashimi of North sea Mackerel

Cucumber – Finger Lime – Peas – Curry

16.5

Duck breast

Orange – 5 Spice – Savoy Kale – Chestnut Mushrooms

17.5

Tuna Tataki

Miso – Wasabi – Avocado – Ponzu

18

Strip steak

Oyster Mushroom – Eggplant – Garlic – Ponzu

18.5

 = vegetarian

Please inform the staff about any allergies or dietary preferences.

MAIN COURSE

Crispy Dutch Cauliflower 	26.5
Lima beans – Chili – Hazelnut	
Laksa Curry	27.5
Gamba – Chorizo – Noodles – Coriander	
Miso Cod	31
Kale – Oyster Mushroom – Lavas	
Slow cooked Short-rib	32
Polenta – Eggplant – Carrots	
Seabass	32
Potato – Fregola – Carrot – Hollandaise	
Beef Tenderloin	34.5
Potato – Asparagus – Black Garlic	

 = vegetarian

Please inform the staff about any allergies or dietary preferences.

DESSERT

Lemon curd

12

Lemon sorbet – White Chocolate – Honey – Yoghurt

Rhubarb

12

Cookie Crumble – Ruby Chocolate – Rhubarb Sorbet

Baileys

12

Coffee – Chocolate – Sea buckthorn

Cheeseboard

16

Nuts – Figs – Honey – Date-bread

 = vegetarian

Please inform the staff about any allergies or dietary preferences.