

MAINS

Trio of lamb

Lamb rump, lamb belly, mini shepherd's pie, confit onion, jus

Chicken breast

Pan-seared chicken breast, triple-cooked chips, wild mushroom sauce, ranch-dressed baby gem

Our best beef

Rump of beef, potato fondant, mini stuffed Yorkshire pudding, red wine jus

Slow-cooked lamb

Braised lamb shoulder, dauphinoise potatoes, hispi cabbage, cooking liquor jus

Braised pork shoulder

Creamed potato, cabbage and pancetta, apple purée, jus

12-hour braised beef

Slow-cooked pulled beef, champ mash, glazed carrot, red wine jus

Duck

Honey-glazed duck breast, confit leg pastille, sweet potato fondant, lemon jus

Chicken

Marry me chicken, creamed potato, tender stem broccoli

Stone bass

Pan-fried stone bass, bouillabaisse sauce, confit tomatoes, grilled pak choi

Halibut

Romesco sauce, pickled red onion, flash-fried peppers

Squash ^(v)

Butternut squash tart tatin, pickled summer vegetables, charred tender stem broccoli

Lentils ^(v)

Lentil and wild mushroom bolognaise, sour cream and chives, flatbread