



5 Course Tasting Menu

Celebrating our favourite dishes from past and present

Focaccia, Marmite Butter

2024

14 Hour Braised Shortrib Croquette, Pickled Walnut Ketchup

2023

Heritage Carrot, White Lake Goat's Curd, Chermoula, Castelfranco

2021

Portland Pollock, Lovage Gazpacho, Pea, Cucumber

2022

Dry-Aged Sirloin, Ox Cheek, Burnt Onion, Tallow Pavé

2026

Sticky Toffee Doughnut, Vanilla Bean Ice Cream

Petit Fours

Tasting Menu // 55 pp

Wine Flight // +30