

## WINTER

Oysters and mignonette 5ea

Mussel escabeche, guanciaie + migas 5ea

Dashi crisp, brandade + mustard leaf 6ea

Yuca "stonehenge", onions, apple + rosemary gelée 12

Chicharrón, bread and butter pickles + crème fraîche 12

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Pretzel + tarragon mustard 8

Rye Sourdough + cultured butter 6

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Garden carrots, pistachio, coconut + coriander 14

Yellowfin "tartare", chawanmushi, spring onion + wakame 18

Potato gnocchi, jerusalem artichoke, bacon + mushroom sauce 17

Duck rillettes, orange marmalade, almond + aspic 18

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Grilled celeriac, "waldorf salad" + veg bordelaise 26

Confit ocean trout, beets, pickled onion + puy lentils 38

Poussin, savoy cabbage, bacon, hazelnut + ale glaze 36

Ox cheek, crushed kipflers, parsnip + hunter sauce 39

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**CHEESE / DESSERT**

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*Selection of local and international cheeses + condiments*

One cheese 13

Selection of three cheeses 25

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Lemon thyme crème brûlée 14

Profiteroles, chocolate, honey + chilli 12

Quince, halva, macadamia + crème fraîche 13

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**DIGESTIF**

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SWEET

Pennyweight Gold VIC 11

Romate 'Cardenal Cisneros' PX [ESP] 12

BITTER

Cynar 8

Averna 10

Nonino 13

Montenegro 10

Fernet-Branca 11

WHISKEY

Starward Single Malt [AUS] 12

Laphroaig 10 y.o. [SCT] 13

Lagavulin 8 y.o. [SCT] 14

Auchentoshan 'American Oak' [SCT] 10

Suntory 'The Hakushu' Reserve [JPN] 14

Nikka Coffey Grain [JPN] 15

COGNAC / ARMAGNAC

Comte de Lamaëstre Armagnac [FRA] 15

Pierre Ferrand Cognac [FRA] 12

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**COFFEE / TEA**

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Filter coffee by Wood & Co 5

Organic tea selection by The Source 5