

WINTER

Marinated olives	6
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
Sourdough + cultured butter	6
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Garden carrots, pistachio, coconut + coriander	14
Albacore "tartare", chawanmushi, spring onion + wakame	18
Cauliflower agnolotti, onion "essence", pine nuts + sage	17
Duck rilette, orange and marmalade + almond "pain de gênes"	16
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Poussin, savoy cabbage, bacon, hazelnut + ale glaze	34
Confit rainbow trout, beets, pickled onion, horseradish + dill	38
Braised ox cheek, crushed kipflers, parsnip + hunter sauce	36
Grilled celeriac, "waldorf salad" + veg bordelaise	26

CHEESE / DESSERT

*Daily selection of local and international cheeses
served with buckwheat crackers & burnt pear jam*

One cheese 13

Selection of three cheeses 25

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NY cheese cake, speculoos + coffee 13

Corn profiterole, chocolate, chilli + honey 14

Quince, halva + macadamia 12

DIGESTIF

SWEET

Pennyweight Gold VIC 11

Domaine Rolet 'Macvin du Jura' [FRA] 14

Romate 'Cardenal Cisneros' PX [SPA] 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

COFFEE / TEA

Filter coffee by Wood & Co 5

Organic tea selection by The Source 4