



MENU

ENTREE

PUMPKIN & PARMESAN RAVIOLI WITH BURNT BUTTER, SAGE AND ALMOND
CRISPY PORK BELLY WITH CAULIFLOWER PUREE AND JUS

MAINS

GNOCCHI WITH PORCINI MUSHROOM AND TRUFFLE CREAM SAUCE
ROASTED CHICKEN BREAST , TRUFFLE POTATO PUREE, JUS
SLOW COOKED LAMB SHOULDER WITH TOMATO RAGU AND SALSE VERDE

SIDES

SMASHED, TWICE COOKED ROAST POTATOES WITH ROSEMARY,
GARDEN SALAD WITH MIXED LEAVES, TOMATOES, WHITE WINE AND MUSTARD
VINAIGRETTE
DUTCH CARROTS WITH LABNAH, PISTACHIOS AND POMEGRANITE

M/P

