



a.

Autumn 2021



Autumn tasting menu

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125

Sea lettuce chip, smoked onion

Last summers gherkin, elderberry

Oyster mushroom, tamarind

Beetroot macaroon & kau piro

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Barry's bay cheddar gougère

Charred onion consommé

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Confit tomato tart, aged Parmesan and black pepper

Grilled brassicas, seaweed, yuzu kosho

Ricotta gnudi, cacio e pepe, raw zucchini

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Amazake sorbet, grapefruit

Brunoro fig, fig leaf ice cream, macadamia

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Petit fours