



Autumn 2021



Autumn tasting menu

125

Sea lettuce chip, smoked onion

Seasonal oyster, yuzu kosho, shallot, coriander

Beetroot macaroon & kau piro

Pork croquette, burnt apple, mustard seed

Barry's bay cheddar gougère

Charred onion consommé

Smoked Kahawai, daikon, horseradish

Lemon sole, chilli butter, hazelnut

Wagyu sirloin, celeriac, bordelaise

Amazake sorbet, grapefruit

Quince & apple tatin, chestnut cream, spiced bread

Petit fours

a.