Varying menu
26 Aug. to 13 Sept.

Starters
★ Tarte tatin of tomato, burrata, mini basil and parsley pesto
Ceviche of scallop, langoustine and beet tartare, herbs and cress
Rouleau of bbq pastrami, egg salad, pine nuts and sweet and sour beet

Soups
★ Onion soup of red onion with cheese crouton
Corn chicken soup, mini corn and tikka masala

Main courses
★ Pappardelle of mushroom, gruyere cheese, coleslaw and focaccia toast
Albacore tuna steak, black-eyed peas, rosti and rouille
Smoked wild duck, puree of Jerusalem artichoke, pattypan squash and plum sauce

Desserts
Almond tarts, kumquat, chocolate wafers with tarragon and sea salt
Lasagna of gingerbread, white chocolate, cherries and sea buckthorn berries

Chef’s suggestion please see the blackboard
★ = vegetarian