



Sunday Lunch Special
September 14th 2025
Shared between 2 persons - 88pp

Snacks to start:

Smoked trout rillette, preserved lemon,
broad bean tips, buttermilk,
sourdough & caraway crackers

Pickled vegetables

Optional starters:

House-baked 72-hour fermented sourdough,
house-made cultured butter 4.50ea.

Coal-roasted tiger prawn, bay leaf butter 11ea.

Main:

Slow-cooked local lamb shoulder,
fragrant peanut dukkah, mint, pomegranate,
goats curd, brik pastry

Sides:

Radicchio salad, nashi pear, horseradish,
balsamic vinaigrette

Roasted pumpkin, braised Mt.Zero lentils, fried onion

Optional dessert:

Chocolate choux bun, Armagnac currants 15ea.

This is a shared set-menu, no alterations available,
vegetarian option upon request