

Snacks

Te Matuku Oyster, Nashi Pear, Elderflower \$6

Mushroom bao, Crispy Onions \$5

Crab and Romesco Crumpet, Chicken Skin \$7

Pigs Head Croquette, Smoked Eel \$5

Crispy Veal Sweetbreads, Dipping Gravy \$6

Whitebait Buttie, tartar sauce, Cos Lettuce \$16

MENU:

2 Courses \$59

3 Courses \$79

Asparagus Soup

Poached True Farm Egg | Nasturtium

Torched Ora King Salmon

Cucumber | Lovage | Yoghurt

Heritage Tomatoes

Black Olive | Almond | Basil

Farmgate Pork

Sweetcorn | Wild Garlic | Oyster Mushrooms

Lee Fish of the Day

Brassicas | Kohlrabi | Smoked Roe

Courgette

Goats Curd | Fig Leaf | Pistachio

Clevedon Strawberries

Sweet Cheese Ice Cream

True Farm Egg Custard Tart

Panela | Nutmeg

Selection of New Zealand Cheeses

Fennel Jam | Homemade Crackers +\$10

Extras

Cambridge Asparagus | Chilli | Almond \$14
BBQ Leeks | Montbeliarde | Chicken Skin \$14
Agria Potato | Caramelised Onion | Chives \$12