

## TO SHARE

Sourdough <sup>✓</sup>  
Chimichurri butter

Olives <sup>✓</sup>  
Mixed olives

## STARTERS

Wagyu carpaccio, mizuna, truffle-cheese brick, yuzu jalapeño gel and miso dressing

Crab and shrimp cocktail, spicy pepper salad, mango habanero sauce and salmon roe

Mushroom ragout, porcini foam with parmesan crisps and <sup>VG</sup> herb salad

## MAINS

Sukade rouleau and venison fillet, parsnips, red carrot purée and blackberry jus

Lobster ½ Thermidor with fries, salad and lemon aji amarillo mayo

Dry aged beetroot steak, mousseline, celeriac jus and bird's <sup>VG</sup> nest

## DESSERTS

Raspberry meringue tart with crème anglaise <sup>✓</sup>

Chocolate & dulce de leche tart white chocolate crumble and <sup>✓</sup> inca berry

## EXTRAS

Oysters and bubbles - 14 pp

Half lobster thermidor with fries, salad and lemon aji amarillo mayo - 30

Cheese platter with compote, grapes, homemade nuts and <sup>✓</sup> dried fruit bread

Swap for dessert – 4  
Add as an extra course – 15