

# To Start

- **SOFT-SHELL TACOS 15.8**  
With Beetroot And Black Bean Falafel, Tahini Slaw, Coconut Yoghurt Dressing And Microgreens. [VE, GF, DF]
- **EYE FILLET YORKSHIRES 17.8**  
Eye Fillet Of Beef, Horseradish Cream, Pea Puree And Miniature Yorkshire Puddings.
- **LOADED HUMMUS 14**  
With Olive Oil, Cherry Tomatoes, Olives, Artichokes, Edamame Beans, Feta, Roasted Red Peppers And Italian Grissino Sticks. [V]
- **CUCUMBER AND SMOKED SALMON, KETO, MINI OPEN-FACED SUBS 18.6**  
Deseeded Cucumber Filled With Hummus, Smoked Salmon, Black Sesame, Edamame Beans And Finished With Romesco Sauce.
- **PAN-SEARED PORK BELLY, APPLE AND PROSCIUTTO TERRINE 17.5**  
With Melba Toasts, Sweet And Sour Date Syrup And Petite Salad. [DF]

# Main Event

- **GLUTEN FREE, ROASTED RED PEPPER AND CASHEW LINGUINE 23.2**  
Gluten Free Fine Linguine With Roasted Red Pepper And Cashew Pesto, Sautéed Broccolini, Shaved Parmesan, Extra Virgin Olive Oil And Micro-greens. [GF, VG]
- **BALINESE CONFIT DUCK LEG 32**  
Confit Duck Leg With Basa Gede Sauce, Gingered Black Rice and Sautéed Seasonal Vegetables. [GF]
- **BEEF CHEEKS 29**  
Slow-Braised Beef Cheek With Cheesy Polenta, Baby Carrots And Kale Pesto. [GF]
- **KING SALMON FILLET WITH TRUFFLED AUTUMN VEGETABLE RISOTTO 33**  
Pan-Seared And Oven Roasted Salmon Fillet With Truffle Oil Infused Autumn Vegetable Risotto. [GF]
- **200G PREMIUM EYE FILLET OF BEEF 34**  
Pan Seared And Oven Roasted Fillet Of Beef Served With Potato Dauphinoise, Baby Carrots, Salsa Verde, Pea Purée And Shallot Jus. [GF]

## Sides:

- Potato Dauphinoise 7
- Side Salad 7
- Golden Fries 8
- Sautéed Seasonal Vegetables 8

\* For dessert please see our cabinet.