

# Menu du Jour

*Our platters are designed to be shared between two people.*

## Antipasto

**Lamb** dumplings, *Raukumara* wild **venison** & pistachio terrine, pea & hazelnut pesto, *Ceres* organic olives and sundried tomatoes, cornichons, *Wild Wheat* crostini 22

## Plateau du Jour

*Savannah* **beef** sirloin with blue cheese butter, *Harmony* free range fennel & rosemary **pork**, *Ora King* chilli glazed **salmon**; served with a selection of salads, homemade dips and *Wild Wheat* breads 49

## Cheese Board

Bleu d'Auverne; rich and creamy textured blue  
Beaufort; firm buttery taste with a grassy aroma  
Brie de Meaux; soft, sweet, buttery almond notes  
served with *Mossop's* manuka honey comb,  
dried fruits and *Wild Wheat* crostini 35

## Dessert

*Whittaker's* dark chocolate torte, meringues,  
salted butter caramel, tarte au citron, truffles,  
*Clevedon Strawberries*, *Oob* organic ice-creams 19

If you have any dietary requirements or allergies please let your server know and we'll accommodate you as best we can.

We always have something in the kitchen for kids so just ask!