

SET LUNCH

STARTERS

Quinoa salad with chickpeas, dried cranberries and grilled halloumi
Smoked mackerel pate, pickled cucumber and toasted sour dough
Pig croquettes, gribiche sauce and sherry reduction

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MAINS

Braised lamb shoulder, sweet potato mash and gremolata
Herb crusted salmon, Pomegranate couscous and mustard dressing
Potato gnocchi, spiced tomato sauce, mozzarella and rocket pesto
Rib eye steak 10oz/280g (supplement \$148)

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SIDES

Hand cut chips \$68 / Mixed green vegetables \$48 / Tossed salad \$48 / Creamed corn \$68

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DESSERTS

Caramel tart with vanilla chantelle and honey comb
Sticky toffee pudding, muscovado caramel, clotted cream
Banoffee pie

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2 Course \$178 | 3 Course \$238

DRINKS

Bubble bee – kamm and sons, lillet blanc, sparkling wine, fresh grapefruit, thyme \$98
L M C – lychee juice, melon juice, cranberry juice, soda \$78
Glass of house white wine / red / sparkling wine for \$48
All set lunch selections include regular coffee or tea add fresh juice for \$28