



Lunch Menu

Local Organic Tomato Salad, kalamata olives, rehydrated raisins
Thai basil & peanuts

Steak Tartar, pommery mustard sauce, fresh horseradish, fresh herb salad

Yellow Fin Tuna Ceviche, lemon cous cous, Smoke & Barrel sauce, fresh lime

Fregola Risotto, basil-walnut pesto, 12 months old Parmesan, roasted mushroom

Seared Bass, sautéed seasonal greens, smashed fingerling potatoes
whole grain mustard sauce

Grass Fed Beef Loin, creamy polenta, Mexican mole sauce, baby greens

MR. Whippy Ice Cream, homemade honeycomb, poached summer rhubarb

Banoffee "but no" Toffee, caramelized banana, salted caramel, coconut Ice cream

198 – 1 course, 248 – 2 courses, 288 - 3 courses

Includes - Coffee or Tea for 3 courses

Please let us know if you have any dietary requirements
10% service charge