

## The Classic

\$85pp

### Bites

Sourdough & Butter (v)

Ploughman's Tartelette (v)

### Starters

Tarte Fine of Heirloom Zucchini & Goat's Curd (v)

Blue Mackerel Niçoise, Watermelon, MigMag Olive Oil (gf,df)

### Main

Short Rib of Beef, Cauliflower & Kampot Pepper (gf)

### Sides

Rosemary Roast Potato (v,gf)

Bitter Leaf Salad, Artichoke Barigoule (ve,gf)

### Dessert

Eton Mess Vacherin, Long Pepper (v,gf)

## The James

\$105pp

### Bites

Sourdough & Butter (v)

Ploughman's Tartelette (v)

Welsh Rarebit Pain Perdu (v)

### Starters

Blue Mackerel Niçoise, Watermelon, MigMag Olive Oil (gf,df)

Dressed Spanner Crab Waldorf (gf,n)

### Main

Roast Fallow Deer, Brassicas, Berries (gf)

### Sides

Rosemary Roast Potato (v,gf)

Bitter Leaf Salad, Artichoke Barigoule (ve,gf)

### Dessert

Eton Mess Vacherin, Long Pepper (v,gf)

