



WINTER DINING MENU

3 courses and a cocktail 40

Lunch Monday - Friday 12pm - 2.30pm | Sunday 12pm - 3pm

Dinner: Monday - Tuesday 6pm - 6:45pm | Wednesday - Thursday 5pm - 6:45pm

Friday 5pm - 6:00pm | Sunday 6pm - 9:30pm

THE HOUSE OF SUNTORY

The Nature and Spirit of Japan

ROKU

Roku gin, slice of lemon, crunch of pepper,
topped with Indian tonic water.

HAKU

Haku vodka, charged with ginger beer

Selection of bread rolls from Paul Rhodes, Netherend farm butter 4.5

STARTERS

Grilled smoked tofu, leek puree, tomato jam, crushed black beans, parsley oil (ve)

Sea bream pan fried with fennel escabeche, carrot puree, roast chorizo

Slow roast pork belly, confit shallots, cider jellies, sea buckthorn, amaranth leaf

MAINS

Cauliflower steak, curried onion bhajis, crispy caper and herb dressing (ve)

Grilled salmon, roast beetroot, Jerusalem artichoke puree,
port and pomegranate reduction

Duck breast, confit leg, savoy cabbage, mashed potato, Madeira sauce

DESSERTS

Rhubarb and custard mousse, ginger poached pink rhubarb

Banana cake, caramel cream, puffed rice, banana sorbet (ve)

Pecan fondant, chocolate ice cream (v)

SIDES Each 6.5

Chips, truffle mayonnaise

Roast potatoes, garlic and herbs (v)

Honey roasted pumpkins, almonds (v)

Kale salad, quinoa, pomegranate and apple (ve)

Chantenay carrots, cardamon butter (v)