

TRUST THE CHEF

SAMPLE MENU

Beef carpaccio, black truffle, beetroot, tomato, Parmigiano Reggiano, nut praline,

EV00

Grava Rose

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Crispy squid, spiced bell pepper puree, watercress, fennel, orange, hazelnut, lemon

emulsion

Johner Sauvignon Blanc

*

Coconut & lemongrass veloute, Tiger prawns, Thai shallots, Lot 8 citrus oil, fried curry

leaves

The Edge Pinot Gris

*

Crispy skin confit chicken, carrot puree, miso mayo, cress, toasted sesame, celeriac,

cherry

Margrain Rivers Edge Pinot Noir

*

Pavlova 'our way', raspberry mousse, lemon curd, kiwifruit, mango sorbet, biscuit

Johner Noble Sauvignon Blanc

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Please note that we only accept one bill per table for 8 people or more
Please inform us of any dietaries or allergies

Food by Paul Ansell