

Seasonal feasting menu



ON ARRIVAL

Bread and whipped butter (v)

Hot bean devilled eggs (v)

Plate of pickles (vg) (gf)

Jalapeño popper gilda / +4 ea

STARTERS; *served to share*

Roast pumpkins with fermented chile, honey, almonds and taleggio (v)

Todoli citrus, walnut and raddicho ranch salad (vg)

MAINS; *served individually*

Barbecued monkfish with turnips and mole amarillo (gf)

Grilled pork chop with sweet onions, apple and bourbon

Pencil cob grits with wild mushrooms, hazelnuts and madeira (v)

40 day aged rib eye steak- *Served for the whole table only. supplement +10 pp applies*

SIDES; *please choose two sides to be served for the whole table*

French fries (vg/gf)

Dressed greens (v/gf)

Boiled pink fir potatoes (v)

Honey-buttered cornbread (v)

SWEET

Chocolate fudge beignets (v)

Todoli citrus sorbet with hibiscus granita (vg)

Buttermilk pudding with brown butter toasted buckwheat, fig and persimmon (v)

70 Per Person

Our kitchen works seasonally and often directly with small scale farmers and producers. Some dishes may therefore be adjusted according to availability, A discretionary service charge of 15% will be added to your final bill.

We require 48 hour advance notice of dietaries and allergies in order to prepare alternative dishes.