

SUAMALIE SET MENU

<i>Our Lunch Menu is only available Tuesday to Friday</i>	
3 course Set Menu	59
2 course Set Menu	36

Starters

- Oka**
Yellowtail Kingfish – Coconut - Shiso
- Salt Beef Boil-Up**
Mora Farm Beans – Watercress – Dough Boys
- Crab & Lobster Salad**
Late-season Tomatoes – Young Ginger – Soft Herbs
- Fricasse of Wild Mushroom**
Confit Egg Yolk – Brown Butter – Parsley
Black Winter Truffle £15 supplement
Add 10g of exquisite truffle to elevate your dish

Mains

- Cornish Sea Bream**
Pak-Choi – Burnt Lemon – Herring Roe Beurre Blanc
- Saddleback Pork Chop**
Raw Turnip Salad – Hangi Style Sweet Potato – Coconut Mustard
- Game Parmentier**
Morteau Sausage – Pumpkin – Port Jus
Black Winter Truffle £15 supplement
Add 10g of exquisite truffle to elevate your dish
- Kale Palusami**
Potato – Caramelised Onion – Roasted Coconut

Cheese

- Valençay**
Confit Kumquat – Gewürztraminer Marmalade – Fruit Toast

Desserts

- Hokey Pokey – a take on a Kiwi Treat**
Vanuatu Cocoa Cremeux – Salted Toffee – Honeycomb Ice Cream
- Lavazza Coffee Bean**
Lavazza Coffee – Mascarpone – Fa’ ausi
- Flambéed Pineapple**
Singleton Whisky Ice-Cream – Vanilla Sugar Panikeke – Confit Chilli
- Coffee or Tea**
Mere Chocolates

4.95

In order to reduce carbon emissions, we are serving unlimited still and sparkling filtered water for £ 3 per table.
VAT is included. A discretionary service charge of 13.5% will be added to your bill.
Please advise a member of staff if you have any food allergies. Cheese course does contain unpasteurised cheese.