

# LUNAR

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## start

Loch Duart salmon, cucumber, wasabi, marinated roe  
celeriace velouté, apple salad, candied walnuts  
game pâté en croûte, black pudding, mustard, pickled vegetables  
goats cheese, salt baked beetroots, candied hazelnuts, hibiscus

## follow

dry aged beef sirloin, traditional trimmings  
chicken breast, braised leeks, blue cheese, sauce vierge, toasted almonds  
sea bream, samphire, tomato fondue, salsa verde  
tagliatelle, butternut squash, brown butter, toasted seeds, kale

## finish

roasted apple tart, vanilla ice cream  
chocolate crèmeux, cherry, chocolate soil  
vanilla panna cotta, honeycomb, maple syrup  
blue cheese, pain d'épice, caramelised fig

3 Courses 49.50

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*by Noll Keating*