

WINE & LARDER



Grazing Menu

Spiced & diced Cajun prawns, pickled asparagus, brioche slider

Chef's Asian sausage rolls, hoisin ketchup

Curried chicken, aji verde, pickled red cabbage

Crispy potatoes, apple cider vinegar, chive sour cream

Lebanese cucumber, garlic & chilli tahini, sesame, pepitas

Cheese Board

- Black ash triple cream brie
- Oveja Al Romero sheeps milk
- Saltbush Chevre goats cheese
- Fourme d'ambert Blue

Charcuterie

- Black truffle & squid ink salami
- Capocollo pork neck with spice
- Wagyu salami with pastrami crust