

December 2009

West coast oysters, lardo, onion & potato crackling	18
Chilled horseradish & walnut soup, smoked trout & celery	45
Pickled artichoke & carrot salad, smoked ricotta	45
Braised Italian plum tomatoes, aubergine ravioli & tapenade	48
Caesar salad	50
Endive salad, poached egg & bacon	50
Oxtail & yellow beet terrine, foie gras & bacon	55
Potato & Fontina cheese gnocchi, smoked mushroom vinaigrette & leek	55
Ravioli Cabonara	60
Mussels, carrot & Pernod	50/80
Risotto of truffle, cap classique, pea & Auriccho cheese	60/90
Antipasto plate - farm cured meats, olives, yoghurt cheese balls, crostini & rocket salad	95
Seared smoked salmon, sauté potato, asparagus & pine kernel cream	115
Char-grilled octopus, roast tomato risotto, chorizo chips	115
Oven roasted hake, pomme fondant, cauliflower puree & keta caviar	120
Sous vide rib eye steak, red wine & potato pasta	130
Pan roasted quail, caramelized gnocchi & cherry reduction	130
Red wine braised wildebeest, samp & smoked potato	130
Poached lamb rump Provencal, deep fried sweetbreads	160
Chocolate truffle trio & coffee	25
Trio of ice-cream	25
Plate of sweets - fudge, citrus confit, chocolate	30
Vanilla pannacotta, compressed fruit & berry gel	40
White Chocolate brulee, macerated summer berries	45
Plate of cheese - caraway biscuits, chutney & sesame cheese ball	60
Neil's Jewells - Bread & Wines' cook book	195

P.S. BREAD & WINE HAS KICKED THE HABIT, WE ARE NOW TOTALLY NON SMOKING, INSIDE AND OUTSIDE