



ON ARRIVAL

Housemade bread, butter

AMUSE BOUCHE

Rabbit and duck terrine

FIRST COURSE

Blue Swimmer crab, egg fraiche, rye crumb, truffle

SECOND COURSE

White Rocks Veal, sheep's milk labne, mushroom foam, toasted oat, truffle

THIRD COURSE

Frenched lamb cutlet, baby carrots, bergamot mousse, truffle emulsion

FOURTH COURSE

Mascarpone foam, almond crisp, berries, truffle ice cream