

SALAD

CHEESE & TOMATO 70

Cherry tomatoes lightly roasted, buffalo mozzarella cheese, basil, avo & topped with parma ham

GORGONZOLA & APPLE 67

Mixed greens with chopped walnuts, finely cut apple slices, tossed with red wine vinegar & olive oil

CAESAR 58

Lettuce, croutons, bacon, parmesan & anchovy fillets, crowned with a soft poached egg & chopped chives. Finished with an olive oil & lemon dressing

PANZANELLA 55

Mixed tomatoes, croutons, cucumber, peppers, onion, olives & basil, drizzled with red wine vinegar & olive oil dressing

APPETISER

CROQUE MONSIEUR 52

Fried country bread with creamy béchamel, country ham & parmesan cheese

CHEESE TART 75

Brie served with sundried tomatoes, caramelised in port & served with cucumber ribbons

BEEF CARPACCIO 82

Seared with rosemary, black pepper & lemon. Coarsely cut & dressed with rocket & olive oil dressing. Mushrooms, maldon salt & shavings of parmesan

PRAWNS & CALAMARI 170

Grilled prawns & calamari with a cream of marinated peppers & a little chilli. Garnished with garlic confit

FIRST COURSE

	S	M
SCALLOPS ST JACQUES Scallops in shell with a sauteéd leek béchamel & chive crust	65	90
QUAIL & POLENTA Roasted & deboned quail shallots, fresh herbs & crispy pancetta on a bed of soft polenta	110	195
SEAFOOD RISOTTO Prawn & calamari risotto with mint & peas	110	135
TAGLIATELLE WITH PARMESAN With a thick lamb ragu, roasted tomatoes, herbs & garlic	95	125

MAIN

KINGKLIP Filletted & covered with ribbons of cucumber, roasted heirloom tomatoes & an olive & garlic tapenade		215
SOLE PAUPIETTES Off the bone sole fillets wrapped around a salmon mousse & spinach. Served on croutons & topped with caper berries, parsley chiffonade & lemon butter		195
DUCK CONFIT Seared, served with a potato gratin & braised red cabbage. Confit duck home-made.		195
CHICKEN MIREPOIX Slow roasted with port wine, celery, carrots, onions & garlic		145
ROASTED PORK BELLY Roasted with apple cider jus & dauphinoise potatoes		128

RACK OF LAMB

French cut rack of lamb with garlic & rosemary crust

195

GRILLED BEEF FILLET

250g Fillet topped with butter infused with garlic, anchovies, sage & truffle oil

195

GRILLED BEEF SIRLOIN ON THE BONE

300g Sirloin served on a rich red wine sauce with mixed mushrooms & pearl onions

175

D E S S E R T

Please ask your waiter about our desserts of the day & Chef Graham's recommendations.