



RESTAURANT  
& BISTRO

## starters & to share

*grilled broccolini with molten taleggio cheese and red chimichurri\**

8.5

*(vegan version available with crushed nuts)*

*\* we recommend: La La Land Pinot Grigio*

*panko deep fried halloumi fries, watermelon & tomato salsa,  
garlic yogurt dressing & baby watercress\**

9.5

*\* we recommend: Frank Millet Sancerre*

*stilton mousse with port wine jelly and rye chips\**

8.5

*\* we recommend: Le Cirque Classique Sauvignon Muscat*

*whole baked camembert, rosemary and aged balsamic  
with house made baguette\**

16.5

*\* we recommend: Teresa Rizzi Prosecco*

*thyme and lemon marinated goat cheese with roasted onion hummus\**

8.5

*\* we recommend: Bramito della Sala Chardonnay*

*truffled mac n' cheese*

9

*mac n' cheese with lardons and shallots*

9

## **mains**

*panko deep fried chicken breasts with Korean BBQ sauce, citrus fruit, fresh sweet basil, coriander, spring onion, wasabi sesame seeds, & crispy onions served on house molten cheese\**

24.5

*\* we recommend: La La Land Pinot Grigio*

*spiced roasted pork belly served with cauliflower cheese and creamy sauce\**

26.5

*\* we recommend: Esterhazy Pinot Noir*

*gruyere gratinated herb rolled turkey breast, parmesan polenta with shitake mushroom and chestnut ragout\**

24.5

*\* we recommend: Frank Millet Sancerre*

*portobello mushrooms stuffed with blue cheese & dates served with watercress & sunflower seeds, carrot and miso puree, and nettle vinegar\**

23.5

*(vegan version available with vegan feta)*

*\* we recommend: Fin di Siglo 13 Luna*

## **desserts**

*melting chocolate cake with raspberry sauce and gingerbread ice cream\**

11

*\* we recommend: Esterházy Beerenauslesen 2015*

*deconstructed cheesecake with salmiakki caramel, oat biscuit crumb, blueberry coulis & fresh blueberries\**

8

*\* we recommend: Smith Woodhouse LBV 2007*

*baked figs with feta cheese, served with cracked pepper and honey\**

8.5

*cheese plate*

*5 pieces, ask waiting staff for information on today's cheeses served with pear - liquorice jam & crushed nuts\**

12

*\* we recommend: Esterhazy Pinot Noir*