



*PRIVATE DINING EXPERIENCE*

## *TASTING MENU*

—

*'TURN UP THE BEET'*

*~ HERITAGE BEETROOT SALAD, GORGONZOLA, APPLE,  
CROUTON, HORSERADISH CREAM ~*

*'FISH & CHIPS'*

*~ KING SCALLOP, CURRIED MAYONNAISE, POTATO CRISP,  
PICKLED ONION ~*

*'HOLY MOLY RAVIOLI'*

*~ 'NDUJA & MASCARPONE RAVIOLI, CITRUS VINAIGRETTE ~*

*'NO SPRING CHICKEN'*

*~ CORN-FED CHICKEN BREAST, SPICED CAULIFLOWER PURÉE,  
BUTTER CHICKEN & PORCINI SAUCE ~*

*'DUCK A L'ORANGE'*

*~ DUCK BREAST, CARROT PURÉE, ORANGE BEURRE BLANC ~*

*'DEERY ME'*

*~ CRISPY VENISON BON BON, ROMESCO, SALSA VERDE ~*

*'GOT BEEF?'*

*~ SHORT RIB OF BEEF, RED WINE SAUCE, PARSLEY EMULSION ~*

*'CHOCKABLOCK'*

*~ DARK CHOCOLATE GANACHE, PISTACHIO, BERRY COULIS ~*

—