

FOOD MENU

Salted Almonds	7
Italian olives marinated in orange, garlic and thyme	9
Warm Le Panier Ciabatta, olive oil	7
Cauliflower hummus, seed wafers	12
Marinated white anchovies on sourdough, gremolata, pickled shallots	12
Breton Pork terrine, ginger carrot chutney, soft bread	19
White fish carpaccio, sage, capers, pil pil crema	23
Lovat venison tartare, egg yolk, pea tendrils, croutons	23
Baked Beetroot, quinoa, caramelised shallot, walnut, shaved asparagus	19
Vichyssoise, Le Panier Baguette, shallot butter	18
Pan seared market fish, brandade, cavolo nero, crayfish bisque	32
Roast Te Mana lamb rump, celeriac cream, chard, white anchovy salsa, olive oil jus	34
Lovat venison au poivre, baked turnip, grain mustard spinach	35
Truffled spaetzle, oyster mushroom, cashew cheese, endive	29
Fiordland crayfish medallion, beurre noisette risotto, saffron, fennel	32
Spring slaw, pecorino, tarragon vinaigrette	10
Brussels sprouts, dijon mustard emulsion	12
Broccolini, lemon, confit garlic	12
French fries, aioli	10
Apple tarte tatin, vanilla ice cream- <i>designed to share, allow 20 minutes</i>	22
Warm ginger loaf, verjuice poached pear, hokey pokey, coconut caramel	16
Vanilla bavarois, banana custard, tonka bean meringue	16
Panforte, Valrhona chocolate mousse, tamarillo jam	16
Selection of Utopia Ice locally-made plant-based ice creams - <i>ask our team</i>	16
Canterbury Cheesemongers local and European cheeses – see overleaf	

**We are happy to accommodate your dietary restrictions – please let us know.
One account per table please.**