

FOOD MENU

CELLAR
DOOR

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
Duck liver pâté, house-made pickles, warm bread	18
White fish ika mata, granny smith apple, mint	20
Lovat venison tartare, egg yolk, pea tendrils, croûtes	23
Baked beetroot, quinoa, caramelised shallot, walnut, shaved asparagus	19
Spring asparagus soup, Le Panier baguette, shallot butter	16
Pan seared market fish, brandade, braised baby coss, lemon crème fraîche	32
Roast Te Mana lamb rump, puy lentils, green beans, peas, white anchovy salsa, jus	34
Lovat venison au poivre, rocket potatoes, grain mustard spinach	35
Asparagus buckwheat tabbouleh, tomato, mint, parsley, lemon, avocado dressing	26
Fiordland crayfish medallion, saffron risotto, beurre noisette, fennel	32
Spring slaw, pecorino, tarragon vinaigrette	10
Roast asparagus, parmesan, dukkah	13
Broccolini, lemon, confit garlic	12
French fries, aioli	10
Apple tarte tatin, vanilla ice cream- <i>designed to share, allow 20 minutes</i>	22
Rhubarb frangipane tart, vanilla bean ice cream	16
Lemon iced parfait, white chocolate, olive oil meringue	16
Valrhona chocolate panna cotta, tamarillo jam, hokey pokey	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.**