



BLOODY MARY'S

BAR • LOUNGE • GRILL

Entrée

banana prawns

chorizo butter, preserved lemon & peach salad

seared venison loin tartare

minted pea & watercress salsa, truffled potato chips

marinated chargrilled eggplant

cauliflower puree, pistachios, celery leaf

Main

180g beef fillet

garlic gratin, green beans, port wine & thyme jus, served medium

150g ora king salmon

fennel leek & celeriac risotto, pecorino cheese, fennel oil

plant based agria gnocchi bake

olive oil tomato sauce, courgette, kale, yeast flakes

Dessert

chocolate banoffee brownie

peanut butter ice cream, caramel sauce

cambridge burnt cream

berry compote, almond tuile

duo of cheese

totara tasty & smoked brie, crackers & quince