



SET LUNCH

2 course 28 per person
3 course 32 per person
Add 10 for a glass of wine

Refresh with a **PIMM'S Lemonade** add 9
Start with **Irish Oysters** add 10 (for 2 oysters)

STARTERS

Cured New Zealand Salmon Trout
Capers, Chopped Eggs, Shallot, Chives, Toast

Sausages & Potatoes
Garlic Confit & Fermented Cabbage,
Rustic Toast

V **Smoked Leek & Potato Soup**
Croutons, Parsley

V/N **Baby Romaine Lettuce**
Seedless Grapes, Chopped Walnuts,
Tarragon Dressing

MAINS

Herb-Crusted Snapper
Wood Fire Mediterranean Vegetables,
Roasted Potatoes, Bouillabaisse

Braised Free Range Chicken in Red Wine Sauce
Vichy Carrots, Stuffed Mushroom,
Pearl Onions

Blue Mussels Linguine
White Wine, Basil, Tomato Concasse,
Garlic Chips

Cast Iron Entrecôte Steak add 4
Gratin Potatoes, Privé Steak Sauce

V **Mushroom Risotto**
Parmesan Cheese, Chopped Parsley, Truffle Oil

DESSERTS

Vegan option available

Tropical Fresh Fruits
Vanilla Bean Ice Cream,
Grand Marnier Sabayon

Profiteroles
Vanilla Bean Ice Cream,
Salted Caramel Chocolate Sauce

Strawberry Clafoutis
Vanilla Bean Ice Cream,
Gingerbread Crumble

SIDES

add 4 per item

VG **Garden Salad**
Lemon Cumin Dressing

Straight Cut Fries
Sriracha Aioli

VG **Sautéed Kale**
Brown Garlic

VG/N **Roasted Cauliflower**
Hazelnut Pesto