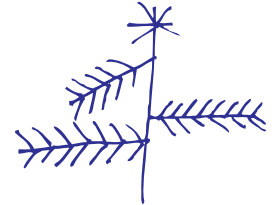


SUMMER DINNER

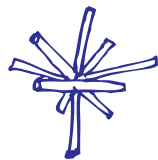


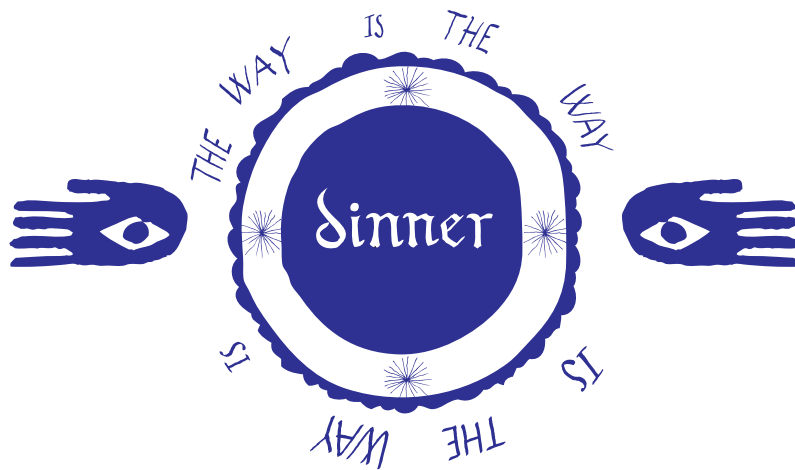
Sherwood sourdough, butter / 10
Marlborough Sounds oyster, tarragon & shallot vinaigrette / 5

Local asparagus, sheep's milk, pea / 16
Duck liver parfait, cherry & horopito / 18
Sherwood honey beetroot, hazelnut cream, sorrel, pickled chioggia / 16
Hand-made wholemeal pasta, pesto, parmesan / 14
Baked Tua Tua, parsley crumb / 16
Summer pea, pork, & chive / 16

West coast salmon, sorrel, radish / 32
Pork belly, puffed skin, elderflower & apple / 34
Beef bavette, toasted hazelnut, birch dressing / 34
Globe artichoke, sour beer, hopped mayonnaise / 30

Bruce's baby leaves, sunflower dressing, currants / 15
Local broccoli, pickled stalks, sage / 15
Baby carrots, roasted garlic, whey / 15
Perlas potatoes, crème fraîche, shallot / 15





We take inspiration from our beautiful surrounds, the changing seasons and the bounty offered up from our kitchen garden, local growers and producers.

Everything we do is about reflecting a sense of place and a moment in time. In doing so we hope we can help you too, to find the best way to 'be here now'.

SUMMER

From our garden and growers
we are cooking with:

| | |
|---------------|----------------|
| Beetroot | Asparagus |
| Sorrel | Carrots |
| Chioggia | Chard |
| Broad Beans | Nasturtium |
| Currants | Wild thyme |
| Artichokes | Radish |
| Chives | Pineapple sage |
| Rhubarb | Mizuna |
| Lemon Verbena | Fennel |

