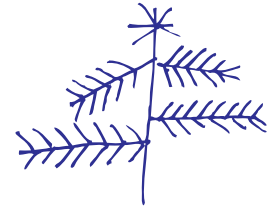


# SUMMER DINNER



Sherwood sourdough, butter / 10

Marlborough Sounds oyster, grape, tarragon, shallot vinaigrette / 5

Summer pea, ricotta, oregano, caper / 16

Blue moki, borage, cucumber, sour cream / 18

Charred leek, potato, black olive, sage / 16

White carrot pressing, garlic jelly, oat cakes, allium flower / 16

Duck liver parfait, cherry, horopito / 18

Monkfish, courgette, seaweed, pickled mussel / 36

Pork belly, puffed skin, radish, apple / 34

Venison topside, smoked beetroot, pickled plums / 36

Kumara, hyssop, cherry tomato, cured egg yolk / 32



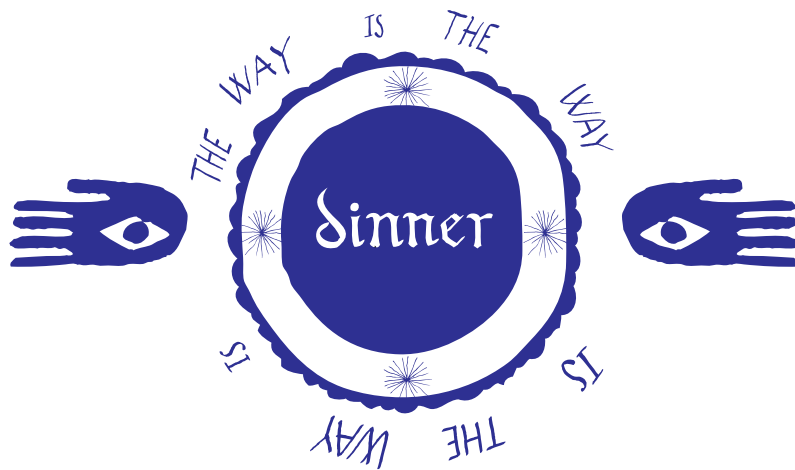
Bruce's baby leaves, sunflower dressing, currants / 12

Nevis potatoes, crème fraîche, shallot / 14

Summer carrots, roasted garlic, goat's cheese / 15

Cream of corn, charred cob, polenta / 14





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	Spinach
Sorrel	Courgette
Chioggia	Scallopini
Broad Beans	Hyssop
Lettuce	Nasturtium
Currants	Wild thyme
Artichokes	Radish
Chives	Pineapple sage
Rhubarb	Mizuna
Lemon Verbena	Fennel
Borage	

