

WINTER

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.



FROM OUR GARDEN AND GROWERS WE ARE COOKING WITH

Beetroot	Spinach
Sorrel	Rainbow Chard
Chioggia	Kale
Cabbage	Cavalo Nero
Pak Choi	Apple
Broccolini	Wild thyme
Jerusalem Artichoke	Radish
Quince	Pear
Walnut	Tamarillo
Hazelnut	Rosemary

SHERWOOD

ENTREES

Mahurangi oyster, chardonnay grapes, tarragon vinaigrette	5
Tania cheese toastie, celeriac and walnut salad	15
Green lip mussels, Urenika potatoes, bacon broth	14
Venison parfait, beetroot, tamarillo and orange	16
Elderberry glazed eel, beetroot, potato, seaweed	16

MAINS

Braised pig cheek, horseradish, parsnip	32
Whole sole, cockles, creamed spinach	30
Beef bavette, quince, bone marrow, black barley	34
Jerusalem artichoke and mushroom pie	28

SIDES

Whipped potato, creme fraiche, sage	10
Winter carrots, brown butter, parsley, caper	10
Roast beetroot, black garlic, mizuna, almond	10
Wilted garden greens, mustard, rapeseed oil	10

TO FINISH

Quince marmalade, sponge, custard	14
Sheep milk mascarpone, dandelion tiramisu, whey ice cream	16
Monkey blue cheese, black butter, hazelnut crackers	18
Tamarillo tarte tatin, croissant, spiced cream - serves two	22