

WINTER MENU

No 28

- APPETISER Country sourdough, cultured butter 6
Oysters ½ doz, seaweed butter and rye 32
Caviar service, traditional accompaniments
 Polanco Oscietra 30g, 160 / 50g, 240
 Giaveri Beluga 30g, 210
Gnocco fritto, bresaola and parmesan 8
Saucisson, Sicilian green olives 16
Anchovy toast 12
Heirloom radish, almond sauce 12
- ENTRÉE Devilled spanner crab and prawn, baby cos and horseradish 29
Pasta malfreddus, King George whiting, broccoli and bottarga 28
Truffled brioche, burrata curds, braised artichokes and bitter leaves 32
Salade Lyonnaise, cornichons, tarragon and smoked bacon 26
- MAIN Murray cod, Portarlington mussels, parsley and vermouth sauce 48
Mushroom chou farci, beluga lentils, pickled walnuts and kale 38
Dry aged Muscovy duck breast, baby fennel and tangelo 54
250g strip steak, green peppercorn sauce 55
- FROM THE GRILL { W.A scampi and diamond shell clams, wood-roasted
in saffron rice, “bisque” sauce 150
Dry aged grass fed T-bone 800g cooked over coals
with condiments 130
Turbot, nettle butter, Meyer lemon 110
- VEGETABLES AND MARKET Wood-roasted Brussels sprouts, salsa verde, almonds 16
Heirloom cauliflower, anchovy sauce, kombu, chives 16
King Edward potatoes, lemon and caper vinaigrette 12
Cavendish House salad 12
French fries 8
- CHEESE AND DESSERT Cheese service 22
Served with honeycomb and fruit bread
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Today's gelato – blood orange, jersey milk and fennel pollen 17
Baked Valrhona chocolate, crème fraiche 17
Baba au rhum, wood-roasted pineapple, house rum blend 22
Affogato – espresso, vanilla gelato 19
House blend liqueur or grappa, Marionette Nocino



OPEN LUNCH AND DINNER