

Reuben'sTM

Bread Service

Ciabatta

Ma Sylvia seed loaf

Honey mustard emulsion, marmite butter

Starters

Fresh Oyster

45

Topped with red onion mignonette

Butternut Arancini

125

Basil crème, sweetcorn purée, mozzarella, corn shoots

Chilli Salted Squid

140

Aioli, chilli-lime rock sugar dressing, fragrant baby leaf salad

Tempura Prawn

160

Three prawns, pineapple-chilli-coriander salsa, sweet corn velouté

Steak Tartare

155

Hand-chopped beef, marinated exotic mushrooms, tarragon mayo, rocket, capers, parmesan, crispy wonton

Caprese Salad

135

Grilled tomato wedges, tomato fondue, local fior di latte, cherry tomatoes, basil pesto

Tuna Tataki

195

Nori crisp, miso mayo, radish, ponzu gel, cucumber and red onion salsa, avocado

Tempura Hake

135

Fragrant baby leaf salad, miso mayo

Cucumber Salad

115

Papaya, mint, sesame, hummus, avocado, spicy lemon dressing, chickpea crackers · vegan

Masala Cured Ostrich Tataki

145

Guava chutney, coriander labneh, crispy roti, curry oil

Seafood & Saffron Ravioli

145

Smoked mussel fricassée, bouillabaisse sauce

Sides

Pomme purée

65

Parmesan truffle fries

55

Spring leaf salad, mustard dressing

55

Mains

Josper Roasted Line Fish

345

Garlic and parsley butter, gnocchi, basil pesto, chilli and Pernod crème

Seafood Risotto

325

Lemon and herb risotto, garlic fried prawns, squid, hake, sauce américaine, parmesan

Pork Belly

325

Chilli-ginger caramel, pomme purée, seasonal vegetables, pickled red cabbage, cider jus

Beer Battered Wild Caught Hake

215

Pub style, home-made tartare, salt and vinegar spiced fries

Five Spiced Butternut Risotto

205

Butternut cubes, chai crème, Grana Padano, soy toasted pumpkin seeds

Josper Roasted Venison

345

Potato pavé, blueberry chutney, truffled cauliflower purée, pepper jus

Chicken Curry

225

Deboned thighs, mild and spicy butter chicken sauce, coriander, garlic-cucumber raita, jewelled rice · add prawns 75

Josper Roasted Beef Fillet

365

Crispy fried polenta, seasonal vegetables, carrot purée, rosemary bone marrow bordelaise

Mushroom Gnocchi

245

Sautéed exotic mushrooms, roasted onion purée, Grana Padano

Pepper Crusted Ostrich Fillet

325

Barley and summer vegetable ragù, jus and béarnaise sauce

Desserts

Chocolate Pavé

125

Salted caramel ganache, coffee sorbet, strawberry crème, hazelnut praline

Grilled Pineapple

105

Macerated in chilli syrup, piña colada sorbet, white chocolate and pistachio biscuit

Amarula Panna Cotta

115

Summer berries, strawberry jelly

Biscoff Crème Brûlée

105

With Biscoff crumble