
GROUP DINNER & DESSERT MENU

To begin, to share

Wood fired flatbreads, with Tuscan white bean dip (v)

Seasonal pickled vegetables (v)

Chicken liver parfait, chai spiced maple, black pepper

Followed by

Wood fired cauliflower, tahini yoghurt, coriander zhoug, puffed grains (v)

Pappardelle, zucchini, artichoke, pistachio, preserved lemon (v)

Larger dishes

Greenstone Creek bavette, smoked eggplant, watercress, shallot dressing

Crispy wood fired potatoes, parmesan, smoked paprika

Iceberg wedge, green goddess, radish (v)

To finish

Basque cheesecake, blueberry & thyme compote

Dishes arrive from the kitchen as they're ready.
Please advise your waiter of any dietary requirements.