

*Entrée*

Red wine poached quince, caramelised onion & Shropshire blue tart  
with a endive & walnut salad

Lemon pepper squid on rocket with aioli

Confit pork belly, roasted sweet potato & red onion with a sweet mustard dressing

*Main*

Pan-fried market fish, with seasonal accompaniment (*varies daily*)

Cape Grim sirloin, parsnip & horseradish mash, caramelised red onion jam

Veal Scallopini, butternut puree, winter salad of radicchio, artichokes & pecorino cheese

*Dessert*

Dark chocolate & espresso tart, white chocolate & basil ice-cream

Warm gingerbread served with butterscotch sauce and vanilla ice-cream

Cheese plate, chutney, fruit & fennel toast

Freshly brewed 5 Senses coffee or Elmstock tea

