### **THURSDAY 1 MAY**

### Homemade focaccia

Champagne Collet, Brut 1er Cru 'Art Déco' NV 125ml | 13.5

•

# Cauliflower & cheddar soup

Pinot Grigio, Fruli-Venezia-Giulia, Italy 175ml | 10.5

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## Lasagna of scallop & Dorset crab, mushroom velouté

Chardonnay Village, Yarra Valley, Yering Station 175ml | 10

•

## Saddle of Herdwick lamb, parsnip puree, fondant potatoes, young vegetables

Pinot Noir 'Sibaris', Gran Reserva, Valle de Leyda, Chile 175ml | 11

•

## Coffee panna cotta, caramelised banana

Elysium, Black Muscat, California, Quady 75ml | 8

•

# Selection of cheese, chutney, grapes and biscuits

LBV Port, Douro, Barro 50ml | 5.5



SCAN FOR ALLERGENS

Please note: Our wine pairings are chosen to perfectly complement each dish.

For the full selection, please refer to our wine list.

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# Cauliflower & cheddar soup

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## Wild garlic risotto with crispy shallots and Comté cheese

Chardonnay Village, Yarra Valley, Yering Station 175ml | 10

•

## Butternut squash and spinach rotolo, sage butter

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