

# Welcome!

Our highly skilled team with Head of Front of House Lincoln Majeke and Executive Chef Brandon Bisset, produces natural taste creations from scratch. We use home-grown ingredients from our own farm and harvest them freshly every day. Combined with different earthly techniques like wood grilling or hot & cold smoking we create a taste experience you most likely haven't tried before. Our dishes are prepared simple and authentic with, a fusion of only a few ingredients and lots of love.

We call it "artisanal tastes of simplicity"

# Starters

## BONE MARROW GRATIN - 78

bone marrow | demi-glace | grana padano | bread  
crumbed parsley | homemade bread

## SPICY PRAWNS - 92

shelled prawns served with homemade focaccia bread  
with your choice of either:

olive oil sauce | garlic | cajun spice | chili

or:

creamy vodka | tarragon | pecorino gratin

## BEEF CARPACCIO - 89

beef fillet | swiss cheese shavings | rocket | caper  
berries | sauce vierge | melba toast

## THAI YELLOW FISH FILLET - 75

tempura style fish | asian coconut broth | sesame oil |  
glass noodle salad | coriander | pea puree

## LAMB & GOAT CHEESE CROQUETTES - 83

deep fried lamb croquette | baked goat cheese  
croquette | herbs | beetroot puree | salsa verde

## BARBEQUE SURF AND TURF - 79

mini chinese chicken wings | fennel butter sautéed  
prawns | sesame oil | blue cheese ranch mousse |  
compound avocado butter | coriander

## WEST COAST MUSSELS - 87 / 174

fresh west coast mussels | cider and cream broth |  
home cured pancetta | thyme | homemade bread

## CHICK PEA & SWEET POTATO CROQUETTES - 71 / 142

chick pea and sweet potato croquettes | cashew nut  
dukkah | grilled courgettes | pineapple and mint  
chutney | chermoula cream | coriander | mint

## THE PACKSHED SALAD - 68

mixed summer greens and herbs | corn | red cabbage |  
red wine pear | deep fried halloumi | lemon and basil  
dressing

## PORCINI POTATO DUMPLING - 76

potato dumpling | sautéed porcini mushrooms | burned  
butter | pea puree | beetroot | thyme

# Signature Dishes

## PORK BELLY - 167

slow roasted pork belly | apricot, prune and orange jus |  
crackling | baby corn | mange tout | red cabbage  
croquettes

## WOOD BOARD SALMON - 189

norwegian salmon cooked on the open fire |  
horseradish, fennel and lemon velouté | seasonal  
vegetables | fondant potatoes

## BEEF DUO - 192

beef fillet | pulled oxtail | wild mushroom and red wine jus | beetroot carpaccio | roasted butternut | marinated courgettes | mini potato rösti

## MEDITERRANEAN LAMB SHANK - 183

slow braised lamb shank | mediterranean glaze | roasted onion, herb and potato croquettes | green beans | baby carrots | onion ring | parsley salsa

# Mains

## TRADITIONAL BOUILLABASSE - SEAFOOD BROTH - 187

line fish | prawns | west coast mussels | white wine | roasted garlic and red pepper rouille | herbs | homemade bread

## BEEF STIR FRY - 175

beef fillet | egg noodles | garlic | ginger | soy sauce | tamarind | bamboo shoots | corn | mushrooms | sesame | coriander

## BACON WRAPPED CHICKEN BREAST - 159

spinach and feta stuffed chicken breast | home cured streaky bacon | cherry tomatoes | lavender fondant potatoes | brandy, green peppercorn, porcini and pancetta cream

## FETA & BEETROOT CANNELLONI - 154

feta | beetroot | fennel | parmesan | white wine |  
butternut fondant | red pepper puree | basil pesto

## HALF ROAST DUCK - 195

roasted duck breast | confit duck leg and thigh |  
campari and fig reduction | sautéed spinach | figs |  
sweetcorn arancini | beetroot | pea puree

## PRAWN TAGLIATELLE - 171

prawns | cream | pecorino cheese | vodka | chorizo |  
garlic | peas | onions | tarragon | chili | herbs |  
homemade tagliatelle

## HONEY ROASTED ROOT VEGETABLES - 154

carrots | beetroot | butternut | homemade gnocchi |  
grilled courgettes | pea puree | roasted apple | mustard  
seeds and apple vinaigrette | parsnips crisps

## DUKKAH ROAST OSTRICH - 189

ostrich fillet | dukkah spice | black cherry and port  
reduction | pumpkin and star anise puree | fennel seed  
and vanilla roasted potato macedoine

# Desserts

## SWISS CHOCOLATE TRILOGY - 78

chocolate fondant | toblerone mousse | chocolate ice cream | mint | cream

## WHITE CHOCOLATE & COCONUT PANNA COTTA - 72

coconut cream | white chocolate | cream | black olive caramel | homemade roasted pineapple ice cream

## TONKA BEAN CRÈME BRÛLÉE - 75

tonka beans | lavender crumble | green tea and mint syrup | coconut and lime curd | mixed berries ice-cream

## HOMEMADE ICE CREAM - 35 per scoop

ask our friendly waiters about today's flavors



Have you got an allergy, intolerance or any special request?  
Please let the waiter know and we will try our best to cater for you.