

# MENU

## ENTRÉE

**Smoked Salmon Rillettes**, Tumeric pickled Cauliflower, Housemade Brioche

**Fried Chicken Steamed Bao Buns** Iceberg, Cucumber, kewpie mayo

**Duck & shallot pithivier pie**, Brussell Sprout and Kaiserfliesch salad

## MAINS

**Rare roasted duck breast**. Du puy lentils, schallots, sour quince & oregano jus

**Pumpkin & Parsnip Linguini**, Roquefort, turnip, mint & sage emulsion

**Pedro Ximenez braised OX Cheek**, Gnocchi, pumpkin puree, crispy celeriac

## DESSERT

**Chocolate & Stout pudding**, buerre bosc chip, coconut and pineapple sorbet

**Madelines** with burnt orange icing

**Fromager d'Affionios**, apple and cinnamon puree with honey lavosh