

grange hall @ night

a little something

wild mushroom stew  
poached egg, cheese fondue 18

duo of cashew cream & charred eggplant tahini  
crudités, black olive biscotti 18 (v)

tuna crudo  
finger lime, tonnato sauce 25

something more

celeriac salad  
root, stalk, leaves, sultana raisins, pistachio 16 (v)

parmesan soup  
buttered croutons 12

chestnut soup  
porcini drizzle 12 (v)

## spoil yourself

### the golden egg

1 oz petrossian caviar,

blue corn and buckwheat blinis, champagne gelée, crème fraîche 199

### entrée

#### caviar pasta

chad's homemade pasta, butter sauce, creme fraiche, caviar 60

#### lamb shank confit

flageolet bean stew, gremolata 36

#### cocoa rubbed wagyu short rib

kabocha squash puree, charred cipollini, horseradish 36

#### rabbit pot pie

need we say more ? 34

#### spanish lubina romesco

almond, tomato jam, mild pepper, basil 34

### if you must

(lunch for dinner)

snob sandwich 30

accessorize with more caviar 19 be extra snobby a/q

necessary

île flottante

baked meringe, vanilla bean anglaise, fruit compote 12

rose apple spice cake

whipped honey, almond 14

steamed chocolate pudding cake

sweet creme fraiche, sea salt caramel sauce 14

knickerbocker sundae

rum raisin gelato, oat cookie crumbs, chocolate and caramel sauces 14