

ENTREE

Charcuterie Selection of Mix Cured Meat, Bitton Spicy Pickled Vegetables, Cornichons, Baguette

Salade de Chevre Chaud Warm Goat Cheese Salad with Spanish Onion Caramelised Walnut , Pear Bitton Lemon Dressing

Soup a' L'oignon French Onion Soup topped with Gruyere Cheese and Croutons

Bitton Caesar Salad Cos Lettuce, Bacon, Egg, Anchovies, Capers, Bitton Taragon Mustard, Shaved Parmesan, Bitton Chilli Oil, Toasted Bread

MAIN

Wild Caught Pan Fried Snapper Fillet Sauteed Spinach, Kipler Potato, Grenobloise Sauce

Duck Ragu Fettucine 48 hrs slow cooked Duck Merryland, Pancetta, Preserved Lemon, Confit Garlic and Red Wine Jus

> Fettucine Mushrooms, Spinach, Walnuts and Confit garlic

Beef Eye Fillet Fries, Petite Salad Pepper Sauce or Beurre Maitre d'hotel

DESSERT

Chocolate Mousse served with Creme Anglaise

Tarte Tatin Apple Tart with Caramel ice cream

Coconut Pannacotta with Blood Orange Coulis

Creme Brulee

TEA AND COFFEE

3 Courses with tea & coffee 110pp

A 10% surcharge applies on weekends and for parties of 8 adult guests and over, 15% on public holidays. All credit card payments incur a 2% surcharge. No split bills. Thank you.