

Heritage

À la carte Menu

Entrees

Tomato confit, pesto infused goat cheese, tomato jelly, Parmesan crisp gf, v	23
Ham hock terrine, Rhubarb chutney, pickled baby vegetables gf, df	24
Fried poach egg, asparagus hazelnut dressing	25
Sugar cured salmon, avocado mousse, citrus salad gf, nf	26
Prawn tortellini, prawn bisque, prawn oil nf	28
Seared beef carpaccio, horseradish cream, apple crisp, apple balsamic gf, nf	28

Mains

Safron tagliatelle, creamy mixed mushroom v	40
Beef cheek, spiced carrot puree, kale, burnt onion gf, nf	42
Pan roasted chicken breast, braised chicory, king oyster mushrooms gf, nf	42
Duck breast, braised Savoy cabbage, roasted baby carrots, port wine jus gf, df	46
Market fish, bouillabaisse sauce, baby vegetables gf, df	46
Lamb Provencal, slow roast lamb rump with herb crust	48

Sides

Hand cut chips gf, df, v, nf	12
Mix leaf salad, red wine vinegar gf, nf, df	12
Creamy mash potato gf, nf	14
Seasonal green vegetables, garlic butter gf, nf	14