

# the Restaurant

## Starters

	Starter	Main
<b>Breads</b>		
Crusty ciabatta bread		
w olive oil and hazelnut dukkah	8	
w trio of homemade dips	8	
<b>Black and green olive tapenade</b>	15	
w toasted foccaccia bread (D) (V)		
<b>Smoked salmon terrine</b>	15	
w fromage frais, baby capers and chive, drizzled w sun-dried tomato oil (G)		
<b>Five spiced beef salad</b>	15	21
Thin slices of seared beef loin, Asian greens, crispy egg noodles, roasted cashews drizzled with cranberry vinaigrette		
<b>Tomato and beetroot Carpaccio</b>	16	
w rocket, orange and omega rich seeds (D) (G) (V)		
<b>Roasted pumpkin and caramelised onion tart</b>	15	
w cherry tomato confit, beetroot crème fraîche and herb salad (V)		
<b>Six tempura oysters</b>	15	
w spicy apricot and red pepper chutney (D)		
<b>Caesar salad</b>	14	
w young leaves, garlic croutons, crispy bacon, anchovies and freshly shaved parmesan cheese		
w smoked chicken	15.5	
w smoked salmon	16.5	
<b>Porcini tortellini</b>	16	24
on tomato coulis with cold pressed olive oil and black truffle pesto (V)		
<b>Risotto</b>		
Wild mushroom risotto w truffle oil and fresh parmesan (G) (V)	16	21
Chicken saffron risotto with spinach and pecorino cheese (G)	18	23

V = Vegetarian

G = Gluten Free

D = Dairy Free