

The Monday Room

Starter

N'djua Pumpkin Doughnut (1 Piece) **9**
Caramelised yoghurt, dukkah

Ciabatta **12**
Black garlic butter

Entree

Venison Carpaccio (GFfi | Lactose free) **26**
Rhubarb, black garlic mayo, smoked pecan, truffle honey, pecorino

Carrot Lox (GFfi option | DFfi | Vegan) **24**
Cashew creme, capers, pickled shallot, mixed bagel crumb

White Fish Ceviche (GFfi | DFfi) **28**
Market fish, orange, chilli, cucumber, avocado, nori dusted cracker

Burrata Fritti **26**
Fried burrata, fig mostarda, crispy parsley, ciabatta

Buffalo Oyster Mushrooms (GFfi | DFfi | Vegan) **26**
Buffalo sauce, 'ranch' dressing, herb salad

Main

Market Fish (GFfi | DFfi option) **48**
Saffron olive oil potato puree, spiced butter, pistachio, fennel & orange salad

Tamarind Glazed Eggplant (GFfi | DFfi | Vegan) **36**
Smoked eggplant, sticky tamarind glaze, hazelnut creme, pickled celery & herb salad

300g Pork Scotch (GFfi) **46**
Hazelnut creme, lentil & burnt apple vinaigrette, kohlrabi

Chestnut Gnocchi (GFfi option | Vegan option) **39**
Mushroom veloute, wild mushrooms, pickled chestnut, crispy sage

Lumina Farms 300g Lamb Loin (GFfi | DFfi option) **54**
Chermoula, sweet & sour raisins, caramelised yoghurt, cucumber
[Served Medium rare]

350g Beef Ribeye (GFfi option | DFfi option) **52**
Potato butter, charred broccolini, sherry jus, bone marrow crumble

Large Plates

Lumina Farms Lamb Shoulder (GFfi | DFfi option) **110**
Chermoula, sweet & sour raisins, caramelised yoghurt, cucumber
[Please allow 30mins]

750g Beef Tomahawk Ribeye (GFfi option | DFfi option) **120**
Potato butter, charred broccolini, sherry jus, bone marrow crumble
[Please allow 30mins | served Medium rare]

Welcome to The Monday Room

Choose a selection of dishes to share from the middle of the table;

or

If you choose individual meals, we recommend ordering a selection of sides to share.

We offer a selection of dishes suited to guests who are: Vegetarian, Vegan, Gluten Free & Dairy Free

If you have a combination of these dietary requirements, or experience a severe food allergy or intolerance, please inform us as we may be unable to accommodate you

Chef's Menu

75 per person

The Chef's shared set menu is by far the most popular way to dine with us.

Served to share from the middle of the table in the style of traditional family dinner.

The Chef's Menu is for the whole table, not part-thereof. Tables of 8 or more default to the Chef's Banquet Menu.

Sides

Winter Greens Salad (GFfi | DFfi | Vegan) **16**
Apple, celery & toasted almonds

Brussels Sprouts (GFfi option | DFfi | Vegan) **16**
Roasted & fried, preserved lemon & tarragon, date syrup, smokey harissa crumb

Smashed & Crispy New Potatoes (GFfi) **18**
Cafe de Paris butter

Grilled Courgette (GFfi) **16**
Whipped goats cheese, pistachio pistou

If you have a severe food allergy, intolerance, or restrictive preferences, please check with us as we may have limited options available, and in some cases may not be able to accommodate you under the MPI guidelines.

GFfi - Dish is prepared with Gluten Free ingredients, however may contain traces of Gluten

DFfi - Dish is prepared with Dairy Free ingredients, however may contain traces of Dairy

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