

Starters

Vodka flamed chicken livers in tomato and fresh chilli on toasted baguette 4.00

Beetroot soup, spring onions, creme fraiche, whole-grain rye 4.00

Goats cheese and granola salad, pomegranate cream dressing 4.00

Slow roasted guinea-fowl wings, Bloody Mary sauce and blue cheese cream 5.00

Main Courses

Braised rabbit and chorizo, white beans, torn tarragon, baguette 14.00

Salmon fishcakes, beansprouts, thai curry broth 10.00

Crispy sweet potato gnocchi with nutmeg wilted spinach, mushroom ketchup, pickled mushrooms and toasted pecan nuts 10.00

The holy smoke hand-chopped steak burger, smoked Monterey Jack cheese, tomato and onion relish, smoky frites, chipotle mayo 16.00

Afters

Frozen orange and white chocolate parfait, poached pear, lemon curd 4.00

New York Cheesecake, spiced berry compote 4.00

Triple chocolate brownie, homemade vanilla ice cream 5.00

holy smoke

Lunch

12 noon to 3pm

If you're parked on the yellow line over the road during lunch you will very likely be ticketed.

Starters

Seared pigeon breast, pan roasted black and raspberries, rose *ginaigrette*, quail yolk (*we do try to remove all shot from game but please be warned that some are very sneaky*) 11.00

Cherry smoked duck breast salad, roasted beetroot, macerated cherries, roasted walnuts, mango coulis 10.00

Pan seared king scallops with toasted almond puree and citrus 12.00

Langoustine bisque, poached king prawns, star anise ice cream, red chilli caviar 13.00

Roasted garlic and white bean soup, lavender confited romanesco 8.00

Roasted asparagus tips on a pomegranate, toasted almond and sesame quinoa salad with mint, pea shoots and candied lemon zest vinaigrette 9.00

Main Courses

Harissa spiced pork cheeks, chickpea mash, smoked aubergine puree, roasted tomatoes, gremolata and toasted sesame seeds 20.00

Roasted guinea fowl with butter confited shallots and baby carrots, chestnut mushrooms, pancetta lardon, white wine demi 22.00

Roast rack of lamb, new potatoes, edamame and peas, minted pea puree, black olive and anchovy breadcrumbs 24.00

Home smoked salmon, bitter cacao black rice, pak choi, orange veloute 22.00

Smoked sesame tofu and cucumber risotto, pickled radish, orange and coconut creme, toasted pine nuts 18.00

After-dinner cheese will take some time to come up to ideal temperature: please order early in your visit to avoid a wait

Afters

Vanilla scented duck egg creme brulee 6.00

Kiwi and citrus salad, lemongrass granita, Little Bird gin 7.00

Triple chocolate brownie, homemade vanilla ice cream, Bourbon fudge sauce 7.00

Mascarpone panna cotta, black pepper, baby basil, strawberry and balsamic 8.00

holy smoke

Dinner

From 7pm

After Afters

Truffles: Orange and hazelnut; Red chilli and rosemary; and rum and ginger dark chocolate truffles (6) 5.00

Cheeses: Mature goats cheese, Chaumes and blu in vinaccia with flatbreads, preserves and white truffle honey (serves 2) 14.00