



\$60 DINNER

## STARTER

- LITTLE GEM CAESAR | beet-stained hens egg, crispy proscuitto,  
parmesan, crushed garlic crouton, radish cress
- HOKKAIDO SEA SCALLOP CRUDO | compressed cucumber, fermented  
gooseberry, evoo, lemon, crackling, togarashi, creme fraiche
- MILLPOND GARDENS LEEK SOUP (V) | creme fraiche, rosemary +  
thyme oil, chive

## MAIN

- WOOD-FIRED MUSHROOM TART (V) | mornay, ember roasted  
squash, candied grape tomatoes, gruyere, watercress, truffle  
vinaigrette
- MOROCCAN CHICKEN SUPREME | lentil du puy, dried cherries +  
apricot, salted pork, raz el hanout, green olives, almonds, coriander
- ICELANDIC COD A LA PLANCHA | brandade, grilled radishes,  
beurre noir sauce, fine herbs

## DESSERT

- CREME BRULEE | millpond gardens lemon verbena
- WARM APPLE CAKE + TOFFEE SAUCE | vanilla ice cream, pumpkin  
seed granola
- ESPRESSO ICE CREAM | dark chocolate brownie pieces