

cromane bay oysters, coriander + lime mignonette, hot sauce	4.5
marinated olives	5
cashews and almonds	5
allta cheeseburger, dry aged jersey beef, shiitake miso, fermented chilli, mount leinster	16
wood town jersey denver steak, horseradish bearnaise, hand cut chips	18
handcut chips, black lime togarashi, mayonnaise	7.5
roast potato ice cream, caviar, hazelnut oil	28
yoghurt soft serve, blackberry, beetroot + black pepper	12.5
chocolate sabayon tart, bergamot caramel, cultured cream	12.5
tiramichoux, mascapone cream, coffee oil icecream	12.5

cromane oyster, sea buckthorn leche de tigre, green strawberry	
blue fin tuna and purple corn tostada, bbq pineapple, lovage, guajillo, apple marigold	
foie gras scarpinocc, duck consommé	
bbq scallops, nasturtium and tomatillo salsa, black apple, kohlrabi, fermented jerusalem artichoke	
cabbage, truffle, lardo, hazelnut, yeast, lemon	
bbq monkfish, velvet crab bisque, salt baked celeriac, caramelised whey, quince + ancho	
woodtown jersey 6 week aged ex dairy beef rump, violet artichoke, horseradish béarnaise	
potato and seaweed millefeuille	
jenny's leaves, jersey yoghurt, pumpkin seed praline	
chocolate sabayon tart, cultured cream, bergamot caramel	
only available for groups of 9 and over, per person	105

tomato croustade, rice + yuzu	
smoked watermelon and blue corn tostada, bbq pineapple, lovage, guajillo, apple marigold	
pumpkin scarpinocc, orange brown butter, sage	
cabbage, truffle, hazelnut, yeast, lemon	
bbq maitake, seaweed and ricotta cavatelli, buttermilk, parsley	
jerusalem artichoke, nasturtium and tomatillo salsa, kohlrabi, black apple, salted plum	
potato and seaweed millefeuille	
jenny's leaves, jersey yoghurt, pumpkin seed praline	
chocolate sabayon tart, cultured cream, bergamot caramel	
per person	105