

MANUKA KITCHEN



Menu Month of September

Starters

Home cured salmon | pickled vegetables | sour cream
Oregano roasted pumpkin | beetroot | pickled black eye pea beans
Chili & garlic grilled squid | herb salad
Chicken salad | kale | barberries | lentils | sunflower seeds
Roasted beetroot | tamarind | parmesan crisps
Sambal roasted aubergine | fermented tomato hearts | sumac labneh

Main Course

Fillet of Stone Bass | saffron butter bean mash | red wine fish stock
Haunch of venison | parsnip puree | roasted shallots | berries
Pork Belly | braised endive | butternut squash | caramelised apple
Duck leg | preserved fig | white cabbage
Bavette Steak marinated in dry morels | bacon tomato relish | Fries
Wagyu beef Bolognese | pappardelle | pesto | parmesan
Roast cauliflower | romero peppers | pickled lemon | tahini

Sides

Sweet Plate & Cheese

Bitter chocolate and Manuka honey truffles 6.00
Peanut butter | chocolate | pretzel tart 6.00
Caramelised apple | pear | 6.00
Two cheeses | brandy apricots | Manuka honey 6.00

If you have any special dietary requirement or allergy please inform the management team



#manukakitchen