

# Weekly Menu – 19 November 2018

( Vegan menu also available)

## Starters:

Salad of Paradise prawns, spiced boondi, tartare sauce	22.50
Baby beet and strawberry salad, Cilantro fresh goats cheese, toasted walnuts	19.50
Duck, pear and cashew larb w/ poppy seed rice wafers	20.50

## Mains:

Confit Bostock chicken leg w/ asparagus, snow peas and mustard sauce	39.50
Fresh fish w/ fennel and cauliflower beignet	39.50
Housemade potato gnocchi w/ cashew cream and roasted spring vegetables	33.00
Braised ox cheek w/ cumin onions, spiced almonds, kecap manis	39.50

## Side:

Crispy potato	9.50
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## Desserts:

Spanish style crisp doughnuts, chocolate caramel sauce, chocolate icecream	17.50
Strawberry trifle: Catalan custard, muscat jelly and homemade spongecake	17.50
A gluten free, dairy free and cane sugar free slice, that tastes much better than it sounds, using almonds, cashews, maple syrup and blackcurrants	17.50