



G|ASTRONOMY BY JON

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~ Appetisers ~

Pan-fried scallops, chorizo, griddled cauliflower, cauliflower purée, samphire, garlic butter.

‘U.F.O.’ (my twist on classic lasagne) – beef* ragu raviolo, beurre blanc, tomato & basil sauce, spinach. Topped with gruyere cheese and a quail’s egg.
(*vegetarian option - veggie ragu)

Seared tuna, rocket, parmesan, capers, sauce vierge.

Signature Sharer

‘Crab Slammers’ - crispy crab ball with lemongrass & chilli in a boozy prawn sauce.
Served as a ‘shot’ with lime wedges and a king prawn on the side.

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~ Entrées ~

Pork chop, garlic & chive mash, sweet pepper sauce, apple crisps, balsamic glaze.
Served with buttered greens.

Authentic Japanese Salmon* teriyaki udon, ginger greens.
(*vegetarian option - fried tofu teriyaki)

‘Moo|n and Back’ Burger – Beef patty, back bacon, baby gem lettuce, gruyere cheese, tomato, gherkins, rocket.
Served with double-cooked fries, mustard aioli, caramelised onion chilli & tomato relish.

Breast of wood pigeon*, wild rice, asparagus, port & blackberry sauce.
(*vegetarian option - wood pigeon replaced with portobello mushroom, pine nuts, garlic, blue cheese sauce)

Authentic Chinese lemon chicken, steamed broccoli with garlic, basmati rice.

Classic spaghetti carbonara, egg yolk, parmesan crisp.

Signature Sharer

‘Meat Feast’ – a selection of prime cut steak and venison, served and carved at the table, little by little.
Accompanied by parsnip crisps, peppercorn sauce, fresh bread and salad.

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~ Desserts ~

Chocolate brownie, vanilla chantilly cream, fresh raspberries, mint.

Signature Dessert

Warm sticky figs, peaches, salted caramel ice cream, honeycomb, honey balsamic sauce, biscuit crumb, freeze-dried raspberries, popping candy dark chocolate brittle.

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