

Dining Room MENU



Entrée

merricks platter to share; kitchen charcuterie <u>w</u> accompaniments (check with your waiter for daily dish selections)	39
cured duck breast salad; celeriac, fennel brandade, asparagus tips & pinot poached crunchy egg	21
goat kibbeh; artichoke puree, pinenut butter & crisped vine leaves	19
fava bean parfait; turkish tomato salad, young broad beans, whipped avocado	18

Mains

half free range chicken; roasted heirloom carrots, cumin, green olives & almond butter	36
lamb pilaf; braised lamb shank, freekah pilaf, currants, broad beans & feta cream	35
fish of the day; roasted <u>w</u> puy lentil, quinoa salad, baby herbs & pomegranate	36
spring tart; zucchini flowers & taleggio <u>w</u> artichoke petals, baby frisee & hazelnut dressing	32

Sides

fries <u>w</u> saffron, garlic aioli	9
beetroot, feta, vincotto & almond	10
garden leaf & herb salad <u>w</u> mustard dressing	9