

the CHURCHILL

BY ZEYN BUKSH

SMALL PLATES (2 PIECES)

Oysters | 12 | df, gf
floral mignonette

Cheese Baked Scallop | 15 | gf
king scallop, garlic toum sauce, clevedon buffalo mozzarella

Escargot | 15 | gf
snail, butter, lemon, garlic, shallot, parsley, white wine

Seared Foie Gras | 15
mandarin gel, brioche toast

Confit Juniper Cured Ora King Salmon | 15 | dfa, gfa
herb blini, gin & tonic finger lime

LARGE PLATES

Tuna Tartare | 35 | df, gf
avocado, truffle ponzu

Coastal Lamb Rump | 35 | dfa, gf
champagne butter, mint, blackout rub

100% Grass Fed Speckle Park Beef Bavette | 35 | dfa, gf
peppercorn jus

Rewarewa Honey Baked Brie | 30 | gfa, v
walnut, rosemary, turkish pide bread, lot eight olive oil

Wild Exotic Mushrooms | 30 | gf, v
garlic sautéed, grilled baby gem lettuce, truffle crème, pickled shallot

SIDE PLATE

Chefs Choice Potato | 18 | ask your server for details

SWEET

Churchill Champagne Lamington | 20
champagne sponge, strawberry & basil coulis, toasted coconut, syllabub

Dark Callebaut Chocolate Brownie | 20
duck island vanilla bean ice cream, earl grey chocolate sauce