

Henry

## amuse-bouche

COMPRESSED MELON, FETA MOUSSE, BASIL,  
BALSAMIC (V, GF, NF)

## entrée

SEARED DUCK BREAST, SMOKED GOATS CURD,  
SUMMER LEAVES, HONEY & HAZELNUT DRESSING

## main course

EYE FILLET, TARRAGON CRUSH PEAS. CHIVE & POTATO  
MASH, BEEF RILLETTE, JUS (GF, NF)

### **SIDE DISH**

CHARRED BROCCOLINI, FRESH CHILLI, LEMON  
DRESSING (GF, NF, VEGAN)

## dessert

WARM APPLE TERRINE, BRANDY SNAPS, SPICED  
RUM CREAM, SALTED CARAMEL SOIL (V, NF)

