LAGGAN PANTRY

FIRST

Lightly cured southern tuna midloin, flaky pastry, cucumber & daikon salad, toasted sesame dressing

SECOND

Little pot of soup

THIRD

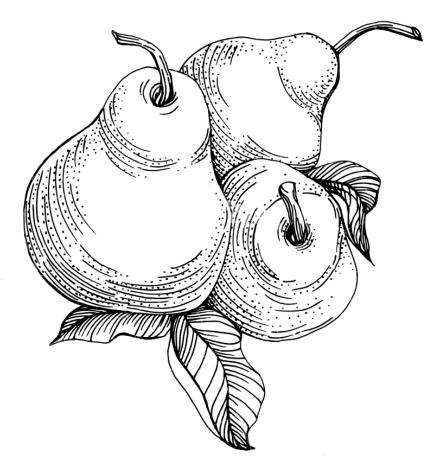
Twice baked gruyère cheese soufflé, leek, pear, hazelnut

FOURTH

Confit duck leg, duck neck & Pedro Ximénez reduction, braised cabbage, radicchio & beetroot, parsnip purée

FINAL

Chocolate brownie, crabapple jelly, brewery malt ice cream, crumb



ADDITIONAL SIDES

House baked sourdough bread with smoked butter \$14

Warmed local Alto olives \$9

Seasonal vegetables \$11

Roasted chat potatoes with sea salt & rosemary \$11

Rocket & parmesan with balsamic reduction \$10

~ Menu subject to change at anytime without notice ~