



## dining at dusk 59.0 per person

from 5.30pm - 6.30pm

**baked** (presented to your table)

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**50 bread selection**

with soft butter, greek olive oil, balsamic v

**starter**

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**today's vegetable focused soup**

served with warm bread & butter lf g v

**seared scallops**

moilee sauce, pickled celeriac, spring onion,  
shrimp crumbs df

**organic chicken liver parfait**

puffed grains, vincotto sultanas, warm brioche

**mains**

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**canterbury fish**

parsnip & yeast puree, saffron leek, chorizo, sorrel lf g

**bostock chicken breast**

wild mushroom ragout, jerusalem artichoke, prosciutto g

**leelands lamb rump**

celeriac & cauliflower korma, yoghurt paper,  
green chutney df g

**g** - gluten free **v** - vegetarian **lf** - local food (provincially sourced)

**n** - contains nuts **df** - dairy free **df\*** - dairy free modified

for any other dietary restrictions please inform our friendly service team  
as good food takes time please inform us of your time restraints