



Welcome to the Grande Roche

A place to celebrate life for almost any occasion

[This is an indicative menu - our menu changes regularly according to seasonality]

LUNCH AND DINNER EXPERIENCE...

Savoury

Buffalo Mozzarella, Mango, Tomato, Basil

Courgette Flower, Almond & White Bean Fritters, Quick Pickle Courgettes, Smoked Red Pepper Chutney (V)

Pumpkin Seed Pesto Dumpling, Grilled Cabbage & Sweet Potato, Roast Root Vegetable Broth (V)

Smoked Line Caught Hake, Grilled New Season Leeks, Poached Egg, Amadumbe Crisps, Fermented Cream

Baked Westcoast Mussels & Guanciale, Potato Mousse, Roast Baby Onions, Parsley

Roast Beef Flat Rib, Kimchi, Roast Garlic, Grilled Bok Choi

Lamb Brochette, Roast Globe Artichokes, Basil, Roast Macadamia, Buttered Spinach

Slow Roast Pork Belly, Spiced Carrots, Nectarines, Medjool Dates

Seared Beef Rump Tail, Bone Marrow Croquettes, Toasted Pine Nuts & Celeriac, Oyster Cream

Pommes Dauphine 60 | Summer Salad Bowl 60 | New Season Vegetable Bowl 60

Dessert

Lemon Posset, Almond & Fennel Biscotti, Strawberry & Pink Peppercorn Salad

Cheese Cake, Compressed Cherries, Cherry Mousse, Brown Butter Crumble

Upside Down Stone Fruit Cake, White Chocolate Mousse, Lemon Verbena Cream

Chocolate Ganache, Hazelnut Crumble, Caramelised Banana & Chocolate Sorbet, Cherry Jam (V)

Select Artisanal Cheese, Preserves, Crackers

2 Savoury 460 | 3 Savoury 690 | 4 Savoury 920 | Dessert 150 | Cheese 180

Please note - **10% discretionary gratuity** will be added to all tables

Menu and pricing subject to change.

Allergens: Items on the menu may contain traces of allergens, including, but not limited to nuts, shellfish, soy products, eggs, dairy and wheat. The list of allergens can be adapted to suit each individual menu item and care should be taken to the use of different products containing allergens other than those mentioned.