



## 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*

**Charred Beetroot**, Buffalo Mozzarella, Orange Marmalade, Pickled Baby Beets, Orange Cream

**Chargrilled Aubergine & Celeriac**, Green Hummus, Crunchy Kale (V)

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

**Cape Bream**, Grilled Mediterranean Cucumber, Jalapeños & Spring Onions, Dessicated Olives, Beurre Blanc

**Smoked Cured Salmon Trout**, Apple, Avocado & Dill, Toasted Almond & Cauliflower Cream

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

**Slow Roast Forequarter of Lamb**, Quince, Membrillo, Korma Curry Paste, Jerusalem Artichokes

**Pork Belly**, Nduja & Courgette Flower Fritter, Courgette & Turmeric Oil

**Grilled Beef Rump Tail**, Sour Dough Bread Sauce, Sweet Breads, Caramelised Onions

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

#### *Dessert*

**Chocolate Ganache**, Coconut Sorbet, Fresh Raspberries (V)

**Tonka Bean & Craquelin Cream Buns**, Poached Apple, Butterscotch, Rum & Raisin Gel

**Dark Chocolate & Hazelnut Meringue Gateaux**, Poached Figs, Hazelnut Praline Ice Cream

**"Crème Brulé French Toast"**, Poached Figs, Blue Cheese Mousse, Candied Pecan Nuts

**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.