



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)

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

Five Spiced Lamb Rump, Almond & Aged Gruberg Crusted Broccolini, Fermented Plum

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

Peach Clafoutis, Peach Puree, Mascarpone, Almond Praline

Baked Rhubarb, Toasted Marshmallow Fluff, Vanilla Mousse

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

Chocolate Ganache, Coconut Sorbet, Fresh Raspberries (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.