

SAMUELS

THREE COURSE MENU

Choice of entree, main & dessert

BEEF TARTARE

Gochujang, confit garlic, chives, pickle, radish, coconut cracker *gf, df*

LOCAL OCTOPUS

Rosmesco, olive, chorizo *gf*

THREE WAYS BEETROOT

Pine nuts, rice paper crisp, extra virgin olive oil *gf, df, v*

ANGUS SIRLOIN

300gr Treeton Farm sirloin, shoestring fries, café de paris, jus

POTATO GNOCCHI

Pumpkin, sundried tomato, sage, parmesan *v*

CHICKEN BREAST

Beetroot mash, mushrooms, honey glazed carrots, leek & tarragon cream *gf*

A SWEET SURPRISE

Chocolate sponge, cherry coulis, chocolate cream, marscapone and vanilla anglaise *v*

WARM APPLE PIE

Cinnamon, spiced rum anglaise, brown sugar crumbs, vanilla ice cream *v*