

MAD | CRUSH

BAR & KITCHEN

August 9th – 11th 2018

½ Dozen Fresh Oysters 19
With French 75 Mignonette

House Cheese Selection (v) 24 Charcuterie Board 29

House Breads & Butter (v) 6

Burrata & Crushed Peas (v) 8
With Vadouvan Roast Potato Salad

Atlantic Salmon on Toast 14
With Preserved Lemon, Cucumber & Caviar Salad

Heirloom Tomato & Roast Halloumi Salad (v) 12
With Pickled Red Onions & Basil

Fresh Tomato & Manchego Toast (v) 8
With Lots Of EVOO

Butter Poached Scallops & Leeks 14
With Truffle Vinaigrette

Rillettes of Smoked Duck & Quail 14
With Celeriac & Pear Remoulade Salad

120 Day Dry Aged Enright Cattle Company Beef 18
With Pomme Purée & Mushroom-Truffle Ketchup

Fontina & Smoked Bacon Grilled Cheese 12
On Sour Dough with Apple Jelly

Burnt Lemon & Raspberry Cream 9
With Almond Cookies

Flourless Chocolate & Wild Cherry Cake 9
With Freshly Churned Ice Cream

Sticky Toffee Pudding 9
With Vanilla Ice Cream