

Spring in seed bar / bistro menu

Our whole wheat ciabatta, cultured Jersey butter, smoked Murray pink salt	3 pp
Warm olives, smoked almonds, orange, rosemary, chilli	10
Confit & fried globe artichoke, salsa verde, Spanish anchovy	16
Duck pate, house pickles, sour cherry, toast	16
Spanish tinned anchovy, toast	12
Selection of artisan hams & salumi, house pickles & toast – see chalk board	
Crumbed lamb brains, Jersey yogurt, fennel, cucumber, mint (4 piece)	16
Our own wagyu bresaola, smoked charcuterie mayonnaise, rocket, Reggiano	24
Sorrel linguini, creamed broad beans, flowering zucchini, pine nuts, Reggiano	26
Hand rolled potato gnocchi, meat ragu, dried gremolata, parmesan	24
Seed burger – wood grilled beef, swiss cheese, butter lettuce, charcuterie mayo, fries	21
Duck leg sausages, soft polenta, rocket, vincotto	25
Steak fritte – wood grilled 250g rump cap, cress, café de Paris butter, shoestring fries	32
12-hour lamb shoulder, figs, pomegranate, vincotto – (serves 2 – 4)	78
Spring leaves, our Riesling verjuice dressing	8
Shoestring fries, charcuterie mayonnaise	8
Bruleed lemon chiboust, lemon thyme mascarpone	15
Dark chocolate fondant, caramelised white chocolate & macadamia mousse	16
Cheese selection – please see chalk board – price per piece	14

*Groups of 6 and over can reserve a table in the bar on Fridays & Saturdays at 6pm or 8pm
1% surcharge incurred for credit card transactions. 10% surcharge incurred Sundays & Public Holidays.*