

BASALT

SMOKE & BONES

BY CHEF CANDICE PHILIP

- TASTING MENU -

Charcoal wafers
smoked bone marrow focaccia,
venison tartare, roast garlic Catalan,
caramelized onion humus

Bbq mussels, cumin creme,
pickled potato, elderflower, kombu & dill

Sweetbreads, malted cauliflower puree,
lemon gel, crispy grains

Confit lamb shoulder, Lamb loin, spiced babaganoush,
chimichurri

White chocolate, porcini & tobacco

Pumpkin, chèvre, lemon thyme & earl grey

Dark chocolate & toasted meringue
apple cinnamon choux
glühwein pectin jellies

NB: Our kitchen sources the freshest possible ingredients from local suppliers, therefore dishes may have variations on the day. Please note that our menus may not be suitable for all diners, including gluten or dairy intolerant, vegan or plant based, and guests allergic to garlic, eggs or nuts. We thank you for your understanding.

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- PESCATARIAN MENU -

Charcoal wafers
smoked rosemary focaccia,
beetroot tartare, roast garlic Catalan,
caramelized onion humus

Bbq mussels, cumin creme, pickled potato,
elderflower, kombu & dill

Crab & brown butter Kiev, fennel aioli

Glazed line fish, beluga lentil ragout,
crispy popcorn

White chocolate, porcini & tobacco

Pumpkin, chèvre, lemon thyme & earl grey

dark chocolate & toasted meringue
apple cinnamon choux
glühwein pectin jellies

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SMOKE & BONES

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- VEGETARIAN MENU -

Charcoal wafers
smoked rosemary focaccia
beetroot tartare, roast garlic Catalan
caramelized onion humus

Bbq brinjal, cumin creme, pickled potato,
elderflower, kombu & dill

Roast cauliflower, miso quinoa crumble, lemon gel

Glazed sweet potato, beluga lentil ragout,
crispy popcorn

White chocolate, porcini & tobacco

Pumpkin, chèvre, lemon thyme & earl grey

Dark chocolate & toasted meringue
apple cinnamon choux
glühwein pectin jellies

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