

THE
GRAHAM

Entrée

Pristine Club oysters with yuzu cured salmon, ponzu dressing

4.5 each

Or

Natural with lemon

3.5 each

Scallop & smoked eel tortellini, young leeks,
jerusalem artichoke & miso nage

20

Five spiced quail terrine, foie gras parfait,
cumquat chutney, house made brioche

21.5

Truffled spanner crab, radish & nashi pear salad,
salmon crackling

21.5

Confit free range pork belly, garlic chives,
oyster mushrooms, hot and sour sauce

21

Fragrant lemongrass broth with asian mushrooms

16

Green bean salad, pickled shallots, nahm prik & fried egg

16

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Mains

Pan-fried john dory, red pepper essence, artichokes, spiced chickpea crumbed mussels
38.5

Garlic crumbed spatchcock, filo wrapped drumstick, roasted chilli glaze
34

Atlantic salmon filet, macadamia crumble, smoked buffalo yoghurt, frisee and parsley
35.5

Rolled saddle of rabbit, braised leg, kohlrabi cream, raspberry madeira dressing
38.5

Char-grilled wagyu porterhouse, potato & thyme confit, bone marrow jus
42

Four piece vegetarian tasting plate
28.5

Tempura nori dusted whiting, school prawn salad, bonito mayo
35.5

Red wine braised Angus beef short rib with parsnip puree, bacon lardons,
mushrooms & shallots
40

Salads & vegetables

Mixed leaf salad with honey mustard dressing
7.5

Creamy pomme puree
8.5

Dutch carrots, hazelnut lentils
12

Maple glazed brussel sprouts and bacon
10

Truffled French fries
8

THE
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Desserts

Rhubarb souffle, calvados anglaise, vanilla bean ice-cream
16

Dark chocolate pannacotta, salted peanut caramel, banana
16.5

'The Graham eton mess'
mini pavlova, lemon cream, strawberry, orange jelly
14.5

Vanilla cheesecake, apple, pistachio and lemon
16.5

Pot roasted quince, gingerbread custard, malted milk icecream
16.5

The graham dessert assiette
for 2 to share
27.5

The Graham sorbet & ice-cream selection
3.5 per scoop

Choose from the following flavours:

| Sorbet | Ice-cream |
|-----------------|------------------|
| boysenberry | chestnut |
| green apple | strawberry |
| vanilla yoghurt | dark chocolate |

Petit fours *for two*
9

'Café gourmand'
3 little 'sins' with coffee
16

Calendar cheese selection
with house made crackers, bread, and pastes
28