

STOREHOUSE

SET MENU

3 COURSE 89 PER PERSON

Including choice of entrée, main and dessert

ENTRÉE

Wagyu beef tartare, parmesan curd, white anchovy, shallot gel, yuzu, crisp *GF*
Chermoula cauliflower, buttermilk vinaigrette, pomegranate, pistachio, green chili *GF, V*
Charred calamari, pineapple, lychee and namjin dressing, Thai basil, Vietnamese mint *GF, DF*

MAINS

Wild mushroom, potato gnocchi, garlic pangrattato, candied walnuts, caramelized onion, feta *V*
Spiced confit duck leg, blood orange sauce, radicchio, Asian slaw *GF, DF*
Atlantic salmon, quinoa, beetroot, freekeh, tahini & lime dressing, pomegranate, hazelnut *GF, DF*

DESSERTS

Baked goats cheese mousse, Carnarvon fig, beetroot tuile, raspberry glaze *GF, V*
Dark chocolate, peppermint and black bean tart, blackberry gel, caramel sauce, mascarpone *GF, V*
Chef's cheese plate 100g, Nullabor cheddar, Halls suzette cheese, muscatel, Nordic crackers, lavosh *GFO, V*

ADD SIDES

Truffle infused duck fat potatoes, pecorino, aioli *GF, V 15*
Baked broccoli, salsa verde, pine nut, garlic oil *GF, DF, V 15*
Corn ribs, tahini, sorghum, basil *GF, DF, V 15*
Watermelon steak, feta, strawberry salad, fig vincotto, dukkha, chervil *GF, V, DFO 15*

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.
Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.



STOREHOUSE

Pronunciation: stawr-haus

(i) a location, central in town, where villagers and local farmers would store food and hay to be shared out during the harsh winter months