

BRACU DEGUSTATION MENU
145 PER PERSON



Housemade Sourdough (V)
Bracu Estate Olive Oil | Olives

'Over The Moon' Creamy Blue Agnolotti* (V) |
Caramelised Onion | Pear Textures | Candied Pecan

Pan Seared Scallops* (GF) |
'Woodys' Smoked Pancetta | Bay & Cauliflower Puree |
Rhubarb Dressing | Pistachio

Bracu Olive Oil Poached Market Fish (GF) |
Scampi Bisque Butter Sauce | Mussels Escabeche | Pommes
Noisette | Pickled Fennel & Celery

'Pure South Handpicked' 10-Day Aged Lamb Loin (GF) |
Braised Neck & Horopito Stuffed Onion | Sheep's Labneh |
Pommes Anna | Broccoli | Port Jus

Grapefruit & Marscapone Ice Cream Sandwich

Blueberry & Lemon Clafoutis |
Blueberry Jelly | Crème Fraîche | Coriander Seed Ice Cream