



Dinner Menu

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| Spelt & Nigella Seed Loaf, Citrus Butter | 3pp |
| 4 Course Tasting Menu (Chosen by Chef Dan Moss) | 75 |
| 4 Course Tasting Menu + Matching Wine | 125 |
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| 3 Course Daily Menu (Please choose 1 dish from each course) | 65 |

Starter

Corn Flaked Garfish, Cucumber & Finger Lime, Red Curried Coconut

Pan Fried Potato Gnocchi, Spring Onion & Caper Vinaigrette, Pumpkin Seed

Main

Crisp Skinned Mulloway, Black Mussels, Chickpeas & Pickled Fennel, Lobster Bisque

Beef Rump Steak, Tarragon Pressed Potatoes, Mushroom, Squash & Caramelised Onion

Dessert

Vanilla Parfait, Coco Anglaise, Hazelnut & Honeycomb Dukkah

Cheese – Lobethal Blue, Whipped Feta, Quince Paste

Please advise us of any dietaries and lifestyle choices prior to ordering.

The Terroir team are happy to split bills evenly, but no individual accounts permitted.