

CLEVER POLLY'S

Chef's Menu 5 courses 55pp

steamed bread, karasumi, trout roe

&

spanner crab, nori & hazelnut tart

sea bream, daikon, sea herbs

oyster mushroom, chestnut, ginkgo, greens

confit brisket, turnip, nashi pear, cider

fig, burnt honey, yuzu, shiso

sencha & soy, sesame caramel, grilled grapes

beverage pairing 45pp

oysters, kombucha granita 4each

aged comte, almonds, lavosh 17

please let us know if you have any dietary requirements and we
will do our best to accommodate your needs.