

COMMON ROOM

'My approach to food is to play with different flavours, textures, techniques and styles, reinterpreting them in unexpected ways and challenging you the diner to think about what you're eating.'

Here in the Common Room we take this sense of discovery one step further with literally no menu from which to pick and choose.

Instead our dining experience is to construct a degustation menu unique to each table. Taking in any preferences and dietary requirements you may have, our wait staff will work directly with the kitchen to create a menu we hope will surprise and delight.'

Nick Honeyman

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AUGUST ...

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| Fig... | Kiwi-berry... | Eggplant... | Baby pumpkin... | Wild venison... |
| Cauliflower... | Yuzu... | Truffle... | Free-range pork... | Wild venison... |
| Canadian scallop... | Coconut... | Lychee... | Tatsoi... | Sweet corn... |
| Wakanui scotch fillet... | Duck breast... | Baby radish... | Iberico ham... | Eel... |
| Jerusalem artichoke... | Valrhona... | Chocolate... | Baby beet... | Micro herb... |

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Executive chef- *Nick Honeyman*