



# MARTIN BOSLEY'S

## MAINS

Grilled Fish, Spanner Crab Risotto, Hot Coconut Panna Cotta, Shellfish-XO Sauce,  
Lemon Air  
50.9

Fish Cooked 'A La Plancha', Scampi - Oxtail Pie, Broad Beans, Pea Shoots, Dried Carrot,  
Pea Vinaigrette, Dijon Jus  
50.9

Roasted Fish, Young Turnips, Chestnut Pudding, Mushroom Ice Cream,  
Maple Bacon Powder  
50.9

'Steakhouse Fish' - Grilled Fish, Buttermilk Fried Onion Rings, Bearnaise Sauce, Spinach, Red Wine Sauce  
43

Furred & Feathered - Cocoa Dusted Venison Short Loin, Mushroom-Thyme Cake,  
Wild Mushroom Reduction, Beetroot, Blackberry Powder, Carrot Purée, Smoked Tomato Jam,  
Suet Pork Pie, Truffled Lentils, Kale, Roasted Quail  
50.9

Poached King Country Beef Fillet, Roasted Scampi, Garlic Purée,  
Warm Salad of Radishes, Young Carrots, Saffron Tea, Mustard Oil  
48.9

Canterbury Duck Breast, Caesar Salad, Anchovy, Fennel Purée,  
Scallop, Pomme Dauphine, Ginger Gelée  
50.9

## SIDE DISHES

Buttered Asparagus Small 12 Large 24

Herb Buttered Heirloom Potatoes Small 7.9 Large 14

Vegetables of the Day Small 7.9 Large 14

Mixed Field Leaves with Palm Sugar Vinaigrette Small 5.9 Large 11

Duck Fat Roasted Urenka Potatoes Small 8.9 Large 17.8