

SANGOMA

LUNCH MENU

Entree

Potato gnocchi, duck liver parfait, port pineapple, radish, crispy duck tongues

Cured Trout, camomile tomato ginger tea, squid ink, roe, and horseradish

Roasted celeriac root, Black Truffles, lamb Crumble, brown Butter

Main

Duck breast, red cabbage, beetroot, red wine vinegar crisp, duck jus

Waygu rump, black pudding, breaded asparagus, jus gra

Market fish, watercress emulsion, smoked squid ink puree, onion jus, celeriac

Chocolate braised goat pie, sour cream pastry, parsnip puree, chocolate coffee crumble

Dessert

Salted caramel brulee, warm banana foam, peanut brittle, cornflake ice cream

Winter strawberry tart, cocoa barry caramel lactee, passion fruit fluff

Chocolate fondant, chocolate bark, gel, honey comb, twigs and soil, mascarpone

