

The Long Apron

spring tasting menu 125
matching beverages 70
prestige french match 115

tasting menu

poached spanner crab
celeriac remoulade, toasted almond, sea herbs

salt baked beetroot
blueberry, hazelnut, sheep's yoghurt

grass fed roasted lamb rump
braised leek, black garlic, bay leaf cream

coal grilled duck breast
baby kale, jasmine jus

red wine poached pear
balsamic ice cream, almond praline