

# Craggy Range Restaurant

CHEF'S SHARED MENU - 75PP

## ENTRÉE, TO BE SHARED

Raw local fish, citrus from our trees, horseradish & crème fraîche

Wild venison tartare, garlic chive sauce, crispy fried anchovy & potato chips

Coal roasted halloumi, tahini dressing, crab apple jam,  
green bean preserve & mint

## MAIN COURSE, TO BE SHARED

Our slow roast lamb shoulder, carrot puree, pinenut & parmesan crumb  
*served with*

Baked organic carrots, buffalo curd, chermoula dressing & toasted seeds  
Roast potatoes, confit garlic dressing

## TO FINISH

Soft meringue, yoghurt, lime curd,  
limequat & stewed apple, orange & fennel granita

