

VEGAN

TO START

Sweet & sour fried shiitake mushrooms, five spice salt

Potato chip & miso mayonnaise

Pickled carrots & walnut cream

FIRST

Asparagus salad, almond & harissa dressing

Wilted garden greens, pine nut sauce & pickled currants

SECOND

Spring garden vegetables, sunflower garlic cream, broad bean & zucchini galette

MAIN COURSE

Served with garden leaves & roasted potatoes with confit garlic

Black garlic & mushroom scroll, courgette & basil, pickled oyster mushroom salad

TO FINISH

Berry sorbet, coconut & chocolate mousse & sorrel granita

OUR KITCHEN GARDEN IN OCTOBER

The garden is beautiful at this time of year; the apple trees are in blossom and all of the plants and vegetables are growing at speed - a real feeling of abundance...spring is here and it is an incredibly busy time for our team - the snow peas are climbing their way up the greenhouse strings, tomatoes are potted and thriving, and the potatoes have all been planted.

Seed sowing continues and includes a large variety of fresh summer salad leaves, beetroots, beans, dill, refreshing cucumber and more heirloom varieties of delicious tomatoes - the taste of summer.

This month, our new herb garden is to be planted close to the Restaurant. A great opportunity for our culinary team to easily get out into the garden to harvest with close proximity to the kitchen; rows of Sorrel, Calendula, New Zealand Spinach, Bronze Fennel, Globe Artichokes, Chives, Lovage, Mint, Thyme and Tarragon brighten the edge of our Te Muna stone terrace wall.

As Head Gardener, I hope to continue to increase the size of our gardens so that we can continue to supply consistent, fresh and unique ingredients for our chefs, and you, our guests, without compromise to soil health.

JENNIFER LYONS - HEAD GARDENER

HARVESTING

RADISHES | CAVOLO NERO | SWEDE | BABY RAINBOW CARROTS | TURNIPS
LETTUCE | CORN SALAD | SALAD BURNET | SORREL | CHIVES | DILL
THYME | CALENDULA FLOWERS | VIOLA FLOWERS | CHIVE FLOWERS
UPLAND CRESS | RADICCHIO | CHICORY | SPROUTING BROCCOLI
BABY GOLDEN BEETROOT | CANDY BEETROOT