



MISSION

RESTAURANT

SET MENU

two course — autumn menu
main & dessert

bread selection | olive oil | dukkha | salted butter

MAIN

market fish | candied tomato | fried sage salsa | prawn | red onion jam GF

medium rare, cured beef fillet | braised beef & autumn lentils |
turnip soubise | autumn vegetables | jus GF

freedom farm pork belly | soft shell crab | black pudding salsa |
cauliflower | hibiscus jus

shared seasonal market vegetables

DESSERT

chefs house made cheesecake

roast banana & caramel brûlée | cocoa crumble | banana chantilly |
brûléed banana

chocolate mille-feuille | cocoa puff pastry | 72% mousse | port jelly |
hazelnut praline | hot cocoa | cherry

*Vegetarian & Vegan alternatives available by arrangement
It may be possible to substitute or omit elements
in dishes to accommodate dietaries, please ask*

