



Freshly baked bread, Carrick olive oil, almond dukkah	10
Paprika roasted nuts & seeds, marinated Kalamata, Sicilian & Queen olives	12
Bocconcini – Strawberries, cherry tomatoes, basil, buckwheat, sherry glaze	19
Tropical Prawn Salad – Pineapple, peas, cucumber, coriander, mint, Japanese mayo	19
Pate – Chicken liver & pancetta, cranberry & redcurrant chutney, ciabatta crostini	19
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Cairnmuir Platter for Two – (GF available)	58
Whitestone cheese – Waitaki Camembert & Havarti, manuka smoked salmon, cured meat, Green lipped mussels w salsa verde, fresh fruit, chutney, hummus, pickles, crackers, Carrick olive oil, and freshly baked breads	
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Carrick Garden – Aromatic cauliflower, puy lentil, asparagus, oranges, cashew cream	32
Market Fish – Cos, peach, fennel & caper salad, roasted perla potatoes, lime aioli	35
Duck Soba Noodle Salad – Pickled mushroom, ginger, spring onion, cherries	36
Provenance Lamb Loin – Gratin potatoes, greens, heirloom tomatoes, pea puree	37
Red Tussock Venison Backstrap – Quinoa, Palermo pepper, courgette, eggplant, rocket	37
Garden Salad	8
Perla Potatoes chive crème fraiche	8
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Affogato – Allpress cold brew, vanilla ice cream, biscotti	10
Summer Fruit Sorbet – Fruit selection, petit meringue	15
Spearmint Semi-Freddo – Chocolate ganache, wafer quill	15
Chai Tiramisu – Layers of peaches, mascarpone & lady fingers	15
Premium Whitestone Cheeseboard – Lindis Camembert, Five Forks, Shenley Farm Blue Dried pear, plum paste, crackers, caperberries, fruit cake	32
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Our policy is one account per table. We appreciate your co-operation.
Please advise your service staff of any food allergies and food intolerances you may have.