
T O K A R E S T A T E

Winter Menu 2019

STARTER

Antipasto

*San Daniele Prosciutto / Fennel and Pork Salami / Wagyu Bresaola
(For Three)*

39

Chicken Liver Parfait

Mandarin / Assortment Of Estate Bread

27

Cheese Board

*Crozier / Compte / L'Artisan Fromage Blanc / Le Dauphin Double Creme
Walnut and Cinnamon Bread*

(For Two) 27

or

(For Three) 47

ENTRÉE

Colours of Beetroot

Apple / Goats Cheese / Ginger Bread

21

Beef Cheek

Celeriac / Watercress / Turnips

25

Roast Quail

Quince / Orange / Chestnut

25

Textures of Cauliflower

Pecans / Red Elk / Radicchio

21

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

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MAIN

Duck Breast

Spiced Orange / Hazelnuts / Pumpkin / Jus

43

Lamb Shoulder

Cauliflower / Broad Beans / Lamb Cutlets / Jus

43

Pumpkin & Maple Tortellini

Kale / Seeds

39

Beef Tenderloin

Cauliflower / Jerusalem Artichoke / Chicory / Spiced Jus

49

Rockling

Nut Crumble / White Bean Purée / Clams / Lemon

41

SIDES

Rocket Salad

Pear / Parmesan / Lemon Vinaigrette

11

Confit Carrot

Caraway / Bay Leaf

13

Hand Cut Chips

Confit Garlic Aiolio

11

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DESSERT

De-constructed Lemon Tart

Lemon Curd / Walnut Crumble / Strawberries / Granita

19

Dark Chocolate Sponge

Strawberry / Chocolate Aero / Blood Peach Sorbet

19

Spiced Apple

Vanilla Ice-Cream / Apple Gel / Wafers

19

Chocolate Orange Mousse

Walnut Crumble / Orange Sorbet

19

Roast Honey Pear

Yoghurt & Elderflower Sorbet / Honey Mousse

19

Cheese Board

Crozier / Compte / L'Artisan Fromage Blanc / Le Dauphin Double Creme

Walnut and Cinnamon Bread

(For Two) 27

or

(For Three) 47