

THE SOURCE

RESTAURANT

Menu



MOORILLA
REDEFINED

Menu

E

Crab, crab jelly, corn custard, almond, sauce verte	25
Lobster, herb and zest cous cous, almond milk, perfumed tomato	25
Boudin blanc, pistou, tomato fondue	18
Pickled beetroot tart, celery caviar, lemon thyme, crème fraîche	17
Hare terrine, dried fruit compote, toast	20

M

Goat's cheese gnocchi, Jerusalem artichoke, hazelnut	34
Wild line-caught fish, truffled macaroni, foie gras emulsion, jus	40
Duck breast, Belgian endive, salted caramelised apple, coffee sauce	36
Wagyu beef cheek, orange and carrot mousseline, olive, fried shallot, tarragon	38
Mashed potato	9
Brussel sprouts, bacon	7.50
Mixed green salad	7.50

Dessert

Apple Tarte Tatin, vanilla ice cream	15
Chocolate, olive oil, salt	13
Pistachio panna cotta, sour cherry coulis, dark chocolate	15
Brioche pain perdu, perfumed egg nog, milk ice cream	13
Selection of seasonal imported and local cheese	
One cheese	13
Two cheese	21
Three cheese	28
Handcrafted chocolates	2.80 ea
Coffee, hot chocolate	4
The Art of Tea: english breakfast, earl grey, chamomile, peppermint, china sencha, lemongrass & ginger	4
Liqueur coffee	10.50