

A TASTE OF  
*Savour*  
BY CRUSH



EXCLUSIVELY FOR  
WINCHESTER RESTAURANT WEEK  
\$50 PER GUEST

**STARTER**

WINTER SALAD

braised fennel - cranberries - goat cheese  
toasted pecans - spiced vinaigrette

COLD SNAP BISQUE

served hot - seared celeriac & leek - chili oil  
garlic herb croutons - chopped scallion

**ENTREE**

HERITAGE PORK

centercut pork chop - smoked potatoe & sunchoke  
fennel, celeriac & truffle slaw - green peppercorn au poivre sauce

SEAFOOD & SAFFRON

pan seared arctic char - braised purple sweet potato  
wilted bok choy - mustard greens - saffron shellfish cream

RISOTTO NERO

creamy arborio rice - sautéed mushroom & shallot  
black truffle - black garlic - black sesame - dressed micro greens

**DESSERT**

“TEA & BISCUITS”

spiced scone cake - earl grey meringue  
macerated strawberries - warm sweet cream

OLIVE OIL CAKE (GF/DF)

oat & almond flour pound cake  
seasonal fruit - caramelized honey