



The Trading Post
French Bistro

DINNER MENU - Wednesday to Saturday

Entrées / sharing plates

Les olives	10
Marinated olives with lemon & fennel (GF, VG)	
Du pain et du beurre	12
Sourdough bread & smoked butter	
L'oeuf mollet	16
Slow cooked egg, mushroom duxelle & bacon salt	
Le pâté de foie de canard	17
Duck liver pâté w/ sourdough bread & confit onion	
La mousse de fromage de chèvre	19
Goat cheese mousse w/ bread, honey & olive oil	

Mains

La joue de boeuf confite	36
Stout beer confit beef cheek, parsnip purée, orange zest gremolata	
Le poisson du jour	37
Seared fish of the day, roasted whole leek, gribiche sauce	
Les ravioles	35
Roasted butternut & goat cheese ravioli, sage butter & walnut	
Le boeuf chateaubriand pour deux	88
Chateaubriand beef fillet for two, served with three sides and two sauces (allow cooking & resting time 25 min - subject to availability)	

Desserts

La poire pochée	14
Earl grey tea poached pear, hazelnut praline, crumble (GF)	
Le soufflé au chocolat	15
Dark chocolate soufflé, salted caramel ice cream. (allow cooking time 15 min)	
Affogato	15
Vanilla ice cream, espresso shot, liquor of your choice	
Trou normand	15
Lemon sorbet, digestif of your choice (GF, DF, VG)	

Please let us know of any allergy or dietary requirements