

MENU

Small plates

Marinated Sicilian Olives. Fennel. Chilli. Chardonnay.	VG.GF	14
Stracciatella. Agrodolce. Toasted Sourdough.	V. GF	18
Curried Tofu. Pickled Onion. Fried Bread.	VG.GFO	20
Wagyu Bresaola. Pecorino. Daikon. Wakame.	GF.DF	27
Cold Smoked Salmon. Green Olive. Creme Fraiche. Fennel Escabeche.	GF.DFO	26
Raw Market Fish. Chilli. Lime. Coriander. Avocado. Corn Tostada.	GFO	22
Fried Chicken. Bones Pickles. Sumac Onion. Smoked Garlic Mayo.	GF	25

Medium plates

Fried Cauliflower. Tahini. Ajo Blanco. Pomegranate.	VG	24
Triple Cooked Agria. Gremolata. Parmesan. Aioli.	GF.V.VGO	23
Grilled Asparagus. Shallot. Ras El Hanot. Salted Egg Yolk Sauce.	GF. V	23
Roasted Carrots. Whipped Feta. Chilli Peanut. Parsley.	V.GF.VGO	22
Cucumber Salad. Radish. Sumac Onion. Mint. Garlic Tourn.	VG.GF	22

Large plates

Pan Fried Market Fish. Green Olive. Caper Beurre Blanc.	GF. DFO	54
Spaghetti. Parmesan. Butter. Aleppo Pepper.	V	34
Roasted Lamb Shoulder. Beetroot Labneh. BBQ Onion. Zaatar.	GF	54
Grilled Flintstone Steak. Chimichurri. Goats Cheese. Jus.	GF. DF	70