

MENU

Small plates

Marinated Sicilian Green Olives.	VG.GF	14
Buffalo Labneh. Confit Garlic. Zaatar. Aleppo. Toasted Sourdough.	V.GFO	22
Steak Tartare. Shallot. Mustard. Manchego. Toasted Brioche.	GF/DFO	25
Fried Haloumi. Tomato Zaalouk. Coriander. Zaatar.	GF.V.VGO	24
Lamb Croquettes. Onion Mayo. Lamb Jus.		26
Whipped Salted Market Fish. Polenta Fritta. Bones Pickles.	GF	25
Fried Chicken. Parsnip Puree. Truffle. Chicken Jus.	GF	26

Medium plates

Triple Cooked Potatoes. Rosemary. Parmesan. Garlic Butter.	V.GF.VGO	24
Confit Carrots. Goats Cheese. Vadouvan Butter.	V.GF.VGO	23
Pan Fried Peas. Chorizo. Spring Onion. Green Goddess.	GF.DF.VO	22
Shaved Brussel Sprouts. Pecorino Cheese. Chardonnay Vinegar.	V.GF.VGO	23
Pan Fried Mushrooms. Smoked Garlic. Miso Egg Sauce. Pangritata.	V. GFO	26

Large plates

Ricotta Gnocchi. Cavolo Nero. Hazelnuts. Leek Confit. Blue Cheese.	V	40
Royalburn Lamb Shoulder. Celeriac Puree. Jus. Spiced Almonds.	GF.DFO	60
Pan Fried Market Fish. Truffle Veloute. Fried Artichoke.	GF	54
Grilled Ribeye Steak. 5th Street Reduction. Bone Marrow Butter.	GF.DFO	74