



MENU

Small Plates

Marinated Olives. Cumin. Burnt Lemon.	VG.GF	14
Hummus. Candied Beetroot. Pistachio & Almond Dukkah. Toasted Ciabatta.	VG.GFO	20
Tomato Arancini. Roasted Garlic Mayonnaise. Parmesan. Cured Egg Yolk.	V.VGO	24
Market Fish Tartare. Creme Fraiche. Sicilian Olive. Fennel. Gnocco Fritto.	DFO.GFO	26
Smoked Ham Hock Doughnuts. Aged Cheddar Custard. Salsa Verde.	GF	27
Prosecco Poached Scallops & Prawns. Toasted Brioche. Spiced Hollandaise.		28
Fried Chicken Dijon. Pommes Puree. Chicken Jus.	GF	28

Medium Plates

Shaved Brussels Sprouts. Green Goddess. Pine Nut Praline.	GF.VG	23
Fried Cauliflower. Cavolo Nero. Persian Feta.	GF.V.DFO	25
Triple Cooked Agria Potatoes. Garlic Butter. Labneh. Zaatar.	GF.V.VGO	25
Grilled Broccolini & Spring Onions. Pancetta Jam. Chilli Oil.	GF.DF.VO	26
Pan Fried Oyster & Shiitake Mushrooms. Black Truffle. Pecorino. Pangritata.	V.GFO	26

Large Plates

Caramelised Pumpkin Cappelletti. Parmesan. Burnt Butter. Chilli Oil.	V.	42
Pan Seared Market Fish. Chermoula. Beurre Blanc.	GF.DFO	56
Speckle Beef Bavette. Black Pepper Sauce. Tobacco Onions.	GF.DFO	56
Coastal Lamb Shoulder. Port Jus. Celeriac Puree.	GF.DFO	58
Grilled Speckle Beef Ribeye. Garlic Tourn. Spicy Beef Reduction.	GF.DF	80