

MENU

Small Plates

Marinated Olives. Cumin. Burnt Lemon.	VG.GF	16
Hummus. Candied Beetroot. Almond & Pistachio Dukkah. Toasted Ciabatta.	VG.GFO	22
Onion Bhaji. Tamarind. Cauliflower Cream.	V.DFO.GF	24
Market Fish Tartare. Creme Fraîche. Sicilian Olive. Fennel. Gnocco Fritto.	DFO.GFO	26
Prosecco Poached Scallops & Prawns. Fried Brioche. Spiced Hollandaise.	GFO	28
Fried Chicken Dijon. Pommes Puree. Chicken Jus.	GF	28

Medium Plates

Shaved Brussels Sprouts. Green Goddess. Pine Nut Praline.	GF.VG	23
Roasted Carrots. Labneh. Pickled Currants. Vadouvan Butter.	GF.V.DFO	25
Triple Cooked Agria Potatoes. Preserved Lemon & Herb Mayonnaise.	GF.V.VGO	26
Grilled Broccolini. Pancetta Jam. Chilli Oil.	GF.DF.VO	27
Pan Fried Shiitake & Oyster Mushrooms. Pecorino. Pangritata.	V.GFO	28

Large Plates

Parmesan Risotto. Marinated Tomatoes. Fried Artichoke.	V. GF	42
Pan Seared Market Fish. Chermoula. Beurre Blanc.	GF.DFO	60
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