



BAR BITES

BBQ-SPICED PIG EARS 7.5

CHEESY POLENTA CROQUETAS (v) 4 / each
black truffle mayo

HALF DOZEN OYSTERS 17
red onion mignonette, lemon

BACON WRAPPED DATES 7
chorizo, Manchego, mustard

CORN 'RIBS (vg) 8
black garlic & fermented chilli



TACOS 8 / each

GRILLED FISH
tomatillo salsa, lime, red onion, coriander

CAULIFLOWER TINGA (v)
slaw, coriander, spring onion, red chilli

TUNA TOSTADA
crispy onion, lime, jalapeño salsa

DUCK BARBACOA
avocado, coriander, lime, salsa taquero



STEAMED SCOTTISH MUSSELS 16
preserved lemon, fennel,
fermented chilli, french fries

FOIE GRAS CRÈME BRÛLÉE 14
pork crackling & marmalade, brioche

CRISPY DUCK FAT POTATOES 6
malt vinegar salt, fermented chilli
& lime mayo

FRENCH FRIES (v) 5
add truffle & Parmesan 7

Culinary Director Daniel Barbosa

Executive Chef Lucia Greguosova

This is a sample menu and may change due to seasonal ingredients and availability. Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation. A discretionary 12.5% service charge will be added to the bill.

