



SNACKS

CHEESY POLENTA CROQUETAS black truffle mayo (GF) (V)	4 / each
BACON WRAPPED DATES linguça, Manchego, mustard (GF)	5 / each
DUCK BARBACOA TACOS avocado, coriander, lime, salsa taquero (GF)	8.5 / each
CORN RIBS black garlic & fermented chilli (GF) (V)	10
BBQ-SPICED CRISPY PIG EARS (GF)	9

FRESHLY BAKED BREADS

HOUSE BREAD spiced butter & sea salt (V)	9
ROSEMARY & GARLIC (V)	10
'NDUJA & GRUYÈRE	11
BRIOCHE PULL-APART ROLLS (V)	11.5
whipped honey butter	

DIPS

PARMESAN & HERB (GF) (V)	5
RED PEPPER & FETA (GF) (V)	5
HUMMUS (GF) (V)	5

SMALL PLATES

HARISSA ROASTED CAULIFLOWER cauliflower purée, dukkah, spring onion (GF) (V)	12
PUY LENTIL & SWEET ONION RAGOUT miso yoghurt, spinach, toasted buckwheat (V) (GF)	13
WILD MUSHROOM & TRUFFLE SOUP tempura crisp (GF) (V)	13
CURED TROUT ON TOAST horseradish cream cheese, pickled onion, dill	14
SPICY OX CHEEK DOUGHNUT apricot jam and paprika sugar	15
CAESAR SALAD romaine lettuce, Parmesan, Aleppo, brioche croutons (V)	15
<i>add smoked chicken or hot smoked salmon</i>	6 / each
GRILLED OCTOPUS ratte potatoes, chimichurri, cayenne (GF)	22
ANGUS BEEF TARTARE shallot, capers, crispy sourdough, egg yolk	17
FOIE GRAS CRÈME BRÛLÉE pork crackling, marmalade, brioche	21
HONEY GLAZED PORK BELLY roasted apples, gravy (GF)	18
LOBSTER ROLL spicy Marie Rose sauce, brioche	21
KING PRAWNS garlic butter, white wine, chilli (GF)	22

FOR THE TABLE

DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup	26
'WANNA BE' DUCK & WAFFLE crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup (V) (GF)	24
TRUFFLE & BURRATA RAVIOLI Parmesan (V)	32
ROAST TURKEY carrot purée, brussels sprouts, parsnips, pigs in blanket, roasties, cranberries, gravy	32
LAMB CUTLETS braised shoulder Shepherd's Pie, winter greens, gravy (GF)	38
WHOLE ROASTED SEA BREEM clams, jalapeño & preserved lemon gremolata, red sorrel (GF)	49
WHOLE ROASTED CORN FED CHICKEN wild mushrooms, ratte potatoes, truffles and herbs (GF)	48
SIRLOIN AU POIVRE 350g native breed, 28 day dry aged (GF)	49.5

SIDES

FRENCH FRIES (GF) (V)	7	TRUFFLE MASH with camembert (GF) (V)	10
TRUFFLE & PARMESAN FRIES (GF) (V)	10	MAC 'N' CHEESE four cheese mornay (V)	15
ROASTED BRUSSELS & CHESTNUTS (GF) (V)	9	SECRET STUFFING brioche, onion, sage (V)	9
squash, crispy sage			

Corporate Chef Maxwell Terheggen

(GF) Gluten Free (V) Vegetarian (V) Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.