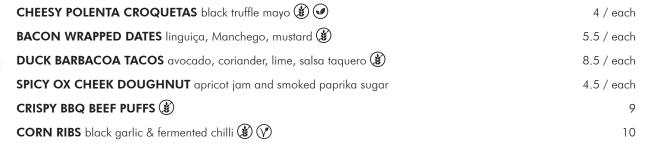
SNACKS



| FRESHLY | BAKED | BREADS |
|---------|-------|--------|
|---------|-------|--------|

| FRESHLY BAKED BREADS | | DIPS | |
|--------------------------------------|----|-------------------|---|
| HOUSE BREAD spiced butter & sea salt | 9 | HUMMUS 🏈 🕜 | 5 |
| ROSEMARY & GARLIC 🕢 | 10 | RED PEPPER & FETA | 5 |

'NDUJA & GRUYÈRE 11

SMALL PLATES

| HARISSA ROASTED CAULIFLOWER dukkha, tahini 🌡 🕜 | |
|--|----|
| PUY LENTIL & SWEET ONION RAGOUT miso yoghurt, spinach, toasted buckwheat 🕢 🕜 | |
| ROASTED OCTOPUS braised black rice, confit lemon & parsley emulsion | |
| KING OYSTER MUSHROOM SKEWERS crispy shallots, pickled squash 🕢 🕜 | 14 |
| CAESAR SALAD little gem lettuce, Parmesan cheese, Aleppo, sourdough croutons add smoked chicken or hot smoked salmon | |
| SEARED GRASS-FED BEEF CARPACCIO truffle emulsion, shallots, capers, pickled shimeji mushrooms | 17 |
| FOIE GRAS CRÈME BRÛLÉE pork crackling & marmalade, brioche | |
| LOBSTER ROLL spicy Marie Rose sauce, brioche | 21 |
| KING PRAWNS garlic butter, white wine, chilli | 22 |
| DUCK LEG SEEKH KEBAB dates, pistachios & pickled rhubarb | 20 |
| | |



FOR THE TABLE

| DUCK & WAFFLE Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup | |
|--|--|
| 'WANNA BE' DUCK & WAFFLE crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup 🕑 🕜 | |
| WHOLE ROASTED POUSSIN wild mushrooms, ratte potatoes, truffles and herbs 🏖 | |
| SIRLOIN AU POIVRE 350g native breed, 28 day dry aged 🏖 | |
| ROASTED PUMPKIN PACCHERI smoked ricotta, sage butter | |
| WHOLE ROASTED SEA BREAM lovage garlic butter, pickled shallots | |
| RUMP OF LAMB curried cauliflower, curry leaves, braised little gem lettuce, green cardamon jus 🕸 | |

SIDES

| FRENCH FRIES (*) (*) | 7 | TRUFFLE MASH with camembert (3) | 10 |
|---|----|---|----|
| TRUFFLE & PARMESAN FRIES 🕸 🥑 | 10 | MAC 'N' CHEESE four cheese mornay • | 15 |
| GREEK SALAD tomatoes, cucumber, red onion, aged feta, olives, oregano, olive oil | 8 | TENDERSTEM BROCCOLI chermoula, toasted pumpkin seeds (*) (*) | 9 |

Executive Chef Jonathon Bowers

Gluten Free Vegetarian Can be made Vegan