

BAR BITES



SNACKS

CORN RIBS 8

black garlic & fermented chilli

BACON WRAPPED DATES 4 / each

linguiça, Manchego, mustard

CHEESY POLENTA CROQUETAS 4 / each

black truffle mayo

BBQ-SPICED CRISPY PIG EARS 8

DUCK SLIDERS 8 / each

scamorza, L.O.T., pickles, special sauce

add seared foie gras 14

SHISHITO POPPERS 4.5 / each

chipotle mayo

FRENCH FRIES 7

add truffle & Parmesan 10 

NOCELLARA DEL BELICE & KALAMATA OLIVES 5

BRITISH CHEESE PLATE 12

membrillo, crackers

PLATES

DUCK & WAFFLE 24

crispy leg confit, fried duck egg, mustard maple syrup

LOBSTER ROLL 19

spicy Marie Rose sauce, brioche

FOIE GRAS CREME BRÛLÉE 15

pork crackling & marmalade, brioche

Culinary Director Daniel Barbosa

Executive Chef Maxwell Terheggen



Gluten free



Vegetarian



Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.