

SNACKS	Oysters	4.5 Ea
	Marinated Olives	6
	Cannellini Hummus, Pistachio	9
	Nduja Jaffle	11
	Whipped Roe, Bottarga, Heirloom Vegetables	14
	Saganaki, Thyme, Honey	13
	Cuttlefish Skewer, Salmoriglio, Lemon	14 Ea
	Charcuterie, Seasonal Pickles, Toasted Sourdough	32
TINNED	Tuna Belly, Pickled Chilli, Lemon	19
	Mussels, Paprika, Parmesan	17
	Sardines, Pickled Onion, Salsa Verde	18
	Cockles, Chilli Oil, Lemon	25
	Anchovies, Red Pepper	18
PLATES	Gin Cured Salmon, Smoked Sour Cream, Cucumber, Kohlrabi	17
	Steak Tartare, Negroni Beetroot, Potato Crisps	20
	Stracciatella, Golden Beetroot, Toasted Sourdough	18
	Grilled Cabbage, Jerusalem Artichoke, Walnut	18
	Broccolini, Cavolo Nero, Anchovy, Pine Nut Cheese	16
LARGER	Hand-Made Gnocchi, Black Garlic, Wild Mushroom	28
	Hand-Cut Linguine, Spanner Crab, Sugo, Chilli	30
	Half Roast Chicken, Dauphinoise Potato, Green Beans, Jus	32
	Snapper, Ratatouille, Mussel Emulsion, Almond, Olive Crumb	34
	250gm Wagyu Striploin, Truffled Butter, Kampot Pepper Jus	45
EXTRA	Patatas Bravas, Aioli	12
	Leaf Salad, Shaved Fennel, Orange Vinaigrette	12
DESSERT	Tiramisu	12
	Warm Apple Tart, Vanilla Ice Cream	16
	Dark Chocolate Mousse, Basil, Lime, Turmeric	15
	Seasonal Fruit Sorbet	4
CHEESES	Soft/Semi-Hard/Blue	14 Ea
		Three 29