



SNACKS

CHEESY POLENTA CROQUETAS black truffle mayo 🌾 🌿	4 / each
BACON WRAPPED DATES chorizo, Manchego, mustard 🌿	4 / each
CORN RIBS black garlic & fermented chilli 🌾 🌿	8
BBQ-SPICED CRISPY PIG EARS 🌾	9

FRESHLY BAKED BREADS

HOUSE BREAD spiced butter 🌿	7
'NDUJA & GRUYÈRE BREAD	8
BRIOCHE PULL-APART ROLLS whipped honey butter 🌿	10

DIPS

PARMESAN AND HERB DIP 🌾 🌿	4
HUMMUS 🌾 🌿	4

SMALL PLATES

HARISSA ROASTED CAULIFLOWER cauliflower purée, dukkah, spring onion 🌾 🌿	12
WILD MUSHROOM & TRUFFLE SOUP tempura crisp 🌿 🌿	13
CAESAR SALAD romaine lettuce, Parmesan, anchovies, Aleppo, brioche croutons <i>add hot smoked salmon or roasted chicken</i>	13 4 / each
8HR BRAISED PORK BELLY chipotle glaze, pickled cucumber, Kewpie mayo, dukkah, pork crackling	16
STEAMED SCOTTISH MUSSELS preserved lemon, fennel, fermented chilli	16
CURED TROUT ON TOAST horseradish cream cheese, pickled onion, dill	16
ANGUS BEEF TARTARE shallot, parsley, capers, crispy sourdough, egg yolk	17
FOIE GRAS CRÈME BRÛLÉE pork crackling, marmalade, brioche	17
HALF DOZEN OYSTERS mignonette, coriander & jalapeño oil 🌿	19
KING PRAWNS garlic butter, white wine, chilli 🌾	22
LOBSTER ROLL spicy Marie Rose sauce, brioche	23

LARGE PLATES

DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup	25
'WANNA BE' DUCK & WAFFLE crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup 🌿 🌿	24
TRUFFLE & BURRATA RAVIOLI Parmesan 🌿	25
DRY AGED BEEF BURGER brioche bun, mature Cheddar, bacon & chilli jam, special sauce <i>add fried hen's egg</i>	15 2
CHICKEN & WAFFLE Frank's Hot Sauce butter, pickled kumquat, chilli, coriander	25
GRILLED COD romesco, winter greens 🌾	30
HALF ROASTED CORN FED CHICKEN wild mushrooms, ratte potatoes, truffles and herbs 🌿	27
HARISSA ROASTED LAMB BELLY crushed potatoes, yoghurt, chilli dressing 🌿	30
350g SIRLOIN STEAK John Gilmour 29 day dry aged, peppercorn sauce, cut to share 🌾	43

SIDES

FRENCH FRIES 🌾 🌿	5.5
TRUFFLE & PARMESAN FRIES 🌿	8
TENDERSTEM BROCCOLI hummus, chilli crunch 🌾 🌿	8
HONEY BAKED CARROTS almonds, greek yoghurt, salsa verde 🌾 🌿 🌿	6

Executive Chef Jessica Luis

🌾 Gluten free 🌿 Vegetarian 🌿 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 12.5% service charge will be added to the bill.