

ALL DAY MENU
MON-FRI 12-22
SAT-SUN 15-22

FOR THE TABLE

Grilled potato bread, homemade cultured butter – 3,5

Sourdough bread, homemade cultured butter – 4,5

Olives, smoked almonds – 4,5

Whipped tahini, fermented chilli - 5

Courgette spread, feta cheese, chilli sesame oil - 6

Corn ribs, umami dust – 8

SMALL PLATES

Mussel skewers, roasted chicken wing butter glaze – 6

Short rib and cheddar croquettes, spicy aioli – 9

Grilled carrots, labneh, Vadouvan spiced butter – 9,5

Roasted celeriac tartare, sweet pickle shallots, burned onion mayonaise - 12

Leeks confit, muhammara, XO sauce, soft herbs, confit walnuts – 12

Burrata, crispy chilli peanuts, apricot puree– 12,5

Chalk stream trout crudo, cranberry ponzu, Turkish chilli, daikon, sesame – 13,5

Fried chicken, no-pomelo salad, peanuts, toasted coconut – 13,5

Mushroom dumplings, garlic yoghurt, mint and Aleppo chilli butter – 14

LARGE PLATES

Sweetheart cabbage, chile rojo & perejil, lime tofu crema – 21

Pork ribeye, grilled pears, caper and sultana puree, mustard sauce - 22

Roasted hake, miso glaze, creamy cannellini beans, salsa verde, shellfish broth - 25

Bavette steak, peppercorn sauce, potato terrine, gochujang aioli - 26

Duck legs confit, juniper sauce, roasted plum, creamy polenta - 27

SIDES

Kimchi – 4

Agria potato wedges, double fried, strong aioli - 6

Beetroot, goats cheese, soft herb salad, smoked almonds - 7

SWEETS

Herb sorbet – 5

Chocolate basque cheesecake, whey caramel – 5

Semolina halva, preserved lemon and whipped coconut – 7

Poached quince, red wine syrup, spiced crumble, cardamom ice cream - 8