

mour

À LA CARTE

BITES

Nocellara olives	(vg)	5
Sourdough	whipped thyme brown butter (v)	6
House flatbread	montgomery cheddar (v)	8
Crispy potato pavé	herb aioli (vg)	6

SALADS

Burrata	seasonal tomatoes (v)	14
Avocado & quinoa	frizée, cherry tomatoes, lemon herb dressing (v)	14
Mour than caesar	romaine lettuce, quail eggs, smoked pancetta	16
	add egg (3) chicken (5) smoked salmon (7)	

SMALL PLATES

Graffiti aubergine	babaganoush, sesame, salsa verde (vg)	14
Beef carpaccio	parmesan butter, wild rocket, capers	17
Tataki di seabass	roasted garlic ponzu, spring onion	18

PASTA & RISOTTO

Pesto creste di gallo	pine nuts, san marzano (v)	17
Beef ragu pappardelle	parmesan shavings	21
Tiger prawn tagliolini	prawn bisque, chives	26
Seasonal mushroom risotto	soft herbs, aged balsamic (v)	20
	add black truffle (8)	

LARGE PLATES

LATES	Flamed cauliflower	<i>coriander pistou, toasted almonds (vg)</i>	20
	Chicken alla diavola	<i>romano peppers</i>	24
	Chicken milanese	<i>parsley and roasted garlic aioli, rocket</i>	24
	Seared seabass	<i>meunière sauce</i>	32
	Duo of lamb	<i>rosemary jus</i>	34
Dry-aged cheeseburger	<i>homemade patty, lettuce, tomato, house sauce</i>		19
	Picanha	<i>300g</i>	33
	Bone-in ribeye	<i>for two</i>	78
	<i>add a homemade sauce: parsley salsa verde (vg), three peppercorns, bearnaise (3)</i>		

SIDES

Triple cooked chips	<i>oregano, sea salt</i> (vg)	6
Mixed leaves	<i>cranberry dressing, walnuts</i> (vg)	7
Charred broccoli	<i>rocket dressing</i> (vg)	9
Dukkah carrots	<i>balsamic vinegar</i> (vg)	8