

BITES	Nocellara olives (vg)	5
	Sourdough whipped thyme brown butter (v)	6
	House flatbread montgomery cheddar (v)	8
	Crispy potato pavé herb aoili (vg)	6
SALADS	Burrata seasonal tomatoes (v)	15
	Zucchini trombetta tempura flower, xigalo sitias pdo (v)	14
	Mour than caesar romaine lettuce, quail eggs, smoked pancetta	16
	add egg (2) chicken (5) smoked salmon (7)	
SMALL PLATES	Roasted leeks jalapeño (vg)	12
	Graffiti aubergine babaganoush, sesame, salsa verde (vg)	15
	Beef carpaccio parmesan, 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
	Brie tortelloni rainbow chard, grana padano foam (v)	19
	Beef ragu pappardelle parmesan shavings	21
	Tiger prawn tagliolini bisque, chives	26
	Seasonal mushroom risotto soft herbs, aged balsamic (v)	20
	add black truffle (8)	
LARGE PLATES	Flamed cauliflower coriander pistou, toasted almonds (vg)	21
	Chicken alla diavola romano peppers	25
	Chicken milanese parsley and roasted garlic aioli, rocket	25
	Seared seabass avgolemono sauce	32
	Monkfish beurre à la bourguignonne	42
	Duo of lamb rosemary jus	35
	Grass-fed sirloin 1300g	35
	Bone-in ribeye for two	75
	add a homemade sauce: parsley salsa verde (vg), three peppercorns, bordelaise, bearnaise (3)	
SIDES	Triple cooked chips oregano, sea salt (vg)	6
	Roast potatoes rosemary (vg)	7
	Mixed leaves cranberry dressing, walnuts (vg)	8
	Charred brocolli rocket dressing (vg)	9
	Dukkah carrots balsamic vinegar (vg)	8

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