

Summer Menu

6pm - 10pm (last order 8:30)

BITES

Garlic olives (vg) £3

Fries & chipotle aioli (v) £4.5

Taiwanese milk bread (v) £4.5 Smoked butter

STARTER

Pick any different 4 small plates for only £25

Burrata

Crispy chilli oil, grilled peach (v) £6.5

Heirloom tomato Panzanella salad £6

Basil oil, ciabatta (v/vg)

Breaded crispy mushrooms £6.5

Confit garlic 'mayo', pickled red onion (v/vg)

Asparagus £6

Goat's cheese mousse, toasted hazelnuts (v)

Tempura fried prawns £7.5

Miso & sesame dip, deep-fried cabbage

Sea trout tartare £9

Crispy rice, pickled jalapeño

Flamed mussels £8.5

Spicy garlic butter emulsion, sourdough toast

OKN1 braised beef croquettes £7

Chipotle aioli, pickled red onion

Korean fried chicken £8

Gochujang glaze, kimchi salad

Pork belly skewers £7.5

Teriyaki glaze, crispy shallots

LARGE SHARING PLATES

Grilled aubergine £16

Miso & soy marinated, baba ghanoush, smoked paprika crumb, glazed shiitake mushrooms (v/vg)

Herb crusted sea bass £19

Pistachio risotto, courgette puree, fish skin crisp

HG Walters Dry Aged Sirloin Steak £26

Chimichurri, grilled mixed peppers & leeks, roasted red pepper dip

DESSERTS

Buttermilk Panna Cotta £5.5

Marinated strawberries shortbread crumb

Dark Chocolate & Orange Mousse (vg/v) £5.5

Orange coulis, dark chocolate sorbet

Burnt Basque cheesecake (v) £6

Raspberry coulis