



## SNACKS

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



## FRESHLY BAKED BREADS

<b>HOUSE BREAD</b> butter & Capezzana olive oil 🌿	7
<b>'NDUJA &amp; GRUYÈRE BREAD</b>	8

## DIPS

<b>PARMESAN AND HERB DIP</b> 🌾 🌿	4
<b>HUMMUS</b> 🌾 🌿	4

## SMALL PLATES

<b>HARISSA ROASTED CAULIFLOWER</b> cauliflower purée, dukkah, spring onion 🌾 🌿	12
<b>PUY LENTIL &amp; SWEET ONION RAGOUT</b> miso yoghurt, spinach, toasted buckwheat 🌿 🌿	13
<b>CAESAR SALAD</b> romaine lettuce, Parmesan, anchovies, Aleppo, brioche croutons <i>add hot smoked salmon or roasted chicken</i>	13 4 / each
<b>8HR BRAISED PORK BELLY</b> chipotle glaze, pickled cucumber, Kewpie mayo, dukkah, pork crackling	16
<b>STEAMED SCOTTISH MUSSELS</b> preserved lemon, fennel, fermented chilli	16
<b>ANGUS BEEF TARTARE</b> shallot, parsley, capers, crispy sourdough, egg yolk	17
<b>FOIE GRAS CRÈME BRÛLÉE</b> pork crackling & marmalade, brioche	17
<b>HALF DOZEN OYSTERS</b> rhubarb mignonette, coriander & jalapeño oil 🌾	19
<b>KING PRAWNS</b> garlic butter, white wine, chilli 🌾	22
<b>LOBSTER ROLL</b> spicy Marie Rose sauce, brioche	23



## LARGE PLATES

<b>DUCK &amp; WAFFLE</b> crispy leg confit, fried duck egg, mustard maple syrup	25
<b>'WANNA BE' DUCK &amp; WAFFLE</b> crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup 🌿 🌿	24
<b>TRUFFLE &amp; BURRATA RAVIOLI</b> Parmesan 🌿	25
<b>DRY AGED BEEF BURGER</b> brioche bun, mature Cheddar, bacon & chilli jam, special sauce <i>add fried hen's egg</i>	13 2
<b>CHICKEN &amp; WAFFLE</b> Frank's Hot Sauce butter, pickled kumquat, chilli, coriander	25
<b>HALF ROASTED CORN FED CHICKEN</b> wild mushrooms, ratte potatoes, truffles and herbs 🌾	27
<b>GRILLED COD</b> romesco, trombetta courgette, treviso, chilli crunch 🌾	30
<b>HARISSA ROASTED LAMB BELLY</b> crushed potatoes, yoghurt 🌾	30
<b>350g SIRLOIN STEAK</b> John Gilmour 29 day dry aged, peppercorn sauce, cut to share 🌾	43



## SIDES

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

Corporate Chef Maxwell Terheggen

Executive Chef Lucia Gregusova

🌾 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.