



FOR THE TABLE	focaccia, olive oil, sea salt (ve)	5
	bacchus charcuterie selection & house pickles	10
	nocellara olives (ve)	4.5
	atlantic edge oyster, lime & wasabi dressing	4 1pc
	corn & cheddar arancini with jalapeño cream relish (v)	9 3pc
SMALLER PLATES	buffalo milk burrata, squash mostarda, truffle honey, toasted hazelnuts (v)	13
	salmon fishcake, burnt lemon mayonnaise, salmon roe	12
	roast beetroot & apple, black garlic & miso purée, shiso (ve)	11
	bitter leaf salad, goats curd, tomato & jalapeño dressing, hazelnuts (v)	12
	crab rarebit, crispy seaweed, toasted sourdough	13
	miso gnocchi, sesame seeds, nori & hot chilli oil (v)	14
	beef carpaccio, asian slaw, crispy chilli dressing	16
LARGER PLATES	braised hispi cabbage, crispy kale, miso emulsion & onion jam (ve)	18
	roasted celeriac, cauliflower purée, wild mushrooms, miso sauce (ve)	20
	chicken schnitzel, lemon mayonnaise, pickled apple & fennel	22
	confit duck leg, hoisin sauce, sesame, friséé	20
	caramelised onion risotto, pea mostarda, blue cheese (v/available ve)	18
	dino beef 'short' rib, pinenuts, horseradish	30
	flat-iron steak, port jus, watercress (served pink)	26
SIDES	seasonal slaw, chilli dressing (ve)	6
	marmite sprouts, crispy onions (ve)	6
	kimchi mac & cheese (v)	8
	koffman potato fries (ve) - add truffle and pecorino (v)	6 +3

(v) vegetarian | (ve) (ve) vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu. In foantash hisk of all listing of our dishes, and itemaises the allergenie ingredients of each where applicable. All prices are inclusive of