



RESTAURANT, CAFÈ & BAR

SNACKS AND DIPS

Grilled potato bread, homemade cultured butter – 3,5

Sourdough bread, homemade cultured butter – 4,5

Olives, smoked almonds – 4,5

Whipped tahini, parsley oil – 5

Courgette & feta dip, chilli sesame oil – 6

Corn ribs, umami dust- 8

SMALL PLATES

Mussels skewers, chicken wing butter glaze – 6

Slow cooked beef croquettes, spicy aioli – 8

Seabass ceviche, strawberries, jalapeno & pickled red onions – 13.5

Leeks skewer, tomato jam, labneh, macademia crunch, leek top oil – 9

Burrata, apricot crispy chilli peanuts, – 12,5

Beetroot, goats cheese, smoked almonds – 7

Miso gochujang aubergine, Almond cream, herb salad & puffed wild rice – 10.5

Fried chicken, spicy citrus dressing, coriander & peanut salad – 13,5

Mushroom dumplings, wild mushrooms, garlic yoghurt, chilli & mint butter – 14

LARGE PLATES

Grilled smoked cabbage, lime tofu crema, walnut and pomegranate gremolata – 21

Grilled half chicken, Turkish grilled pepper & chilli sauce – 24

Stonebass, caper & dill veloute, grilled gem, smoked potato – 25

Crispy pork belly, kimchi, pear, red chilli nahm jim – 22

Char Siu onget skewers, potato espuma, grilled pak choi- 25

SIDES

Kimchi – 4

Agria potato, double fried, aioli – 6

Gem lettuce chicory, parmesan, pear, ladolemono, bread crumbs – 7

ALL-DAY MENU

All our foods is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. Please inform a member of staff of any allergies. A discretionary service charge of 12.5% will be added to your bill. Menus may change due to seasonality

MON-FRI 12-22

SAT-SUN 15-22

