

FOR THE TABLE

Olives with smoked almonds N, VE, V – 5,5

Corn ribs, umami dust VE, V – 8

Sourdough, fermented chilli and honey butter G, D, VE – 4,5

Grilled potato bread with homemade cultured butter G, D, VE – 3,5

SMALL PLATES

Mussel skewers, roasted chicken wing butter glaze D, M – 6

Burrata with crispy chilli peanuts and apricots D, P, S, SS, SD, G, VE – 12,5

Grilled carrots, labneh, Vadouvan spiced butter D, SS, MS, SD, VE – 9,5

Seabream ceviche, strawberry tiger milk, pickled watermelon F, C, S, SD, SS – 13,5

Fried chicken, no-pomelo salad G, P, F, D – 13,5

Blackened leeks, muhammara, XO sauce, soft herbs, confit walnuts CR, M, N, F, S, G, SD – 12

Mushroom dumplings, garlic yoghurt, mint and Aleppo chilli butter G, S, D, VE – 14

Lamb sweetbread skewers, tonnato sauce, mooli F, E, MS, SD – 14

LARGE PLATES

Sweetheart cabbage contramar, silken tofu and lime SD, VE, V – 21

Middle neck lamb skewer, red zough, pico de gallo – 24

Skate wing, macademia, shallot and lemongrass crunch F, N, SD – 24

Slow-cooked short rib, white grape salsa C, SD – 27

SIDES

Asparagus, watercress dressing, walnut vinaigrette N, SD, MS, VE, V – 11

Burnt onion and sorrel salad, roasted peppers, rocket VE, V – 9

Agria potato, double fried, strong aioli E, MS, SD, VE – 6

Kimchi F – 4

SWEETS

Creme fraiche ice cream, pistachio crumble D, N, G, VE – 7

Semolina halva, preserved lemon and whipped coconut N, D, G, VE – 7,5

Chocolate basque cheesecake, caramelised whey E, D, VE – 7,5

Herb sorbet SD – 5