

## FOR THE TABLE

**Corn ribs**, umami dust VE, V

**Grilled potato bread**, cultured butter G, D, VE

## SHARED STARTERS

**Mussel skewers**, roasted chicken wing butter glaze D, M

**Seabream ceviche**, strawberry tiger milk, pickled watermelon F, C, S, SD, SS

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

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

## CHOOSE A MAIN

**Sweetheart cabbage contramar**, sulkin tofu and lime SD, VE, V

**Middle neck lamb skewer**, red zough, pico de gallo

**Skate wing**, macademia, shallot and lemongrass crunch F, N, SD

**Slow-cooked short rib**, white grape salsa C, SD

## SHARED SIDES

**Agria potato**, double fried, strong aioli E, MS, SD, VE

**Burnt onion and sorrel salad**, roasted peppers, rocket VE, V

## CHOOSE A SWEET

**Creme fraiche ice cream**, pistachio crumble D, N, G, VE

**Semolina halva**, preserved lemon and whipped coconut N, D, G, VE

**Chocolate basque cheesecake**, caramelised whey E, D, VE

**Herb sorbet** SD



All our foods is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. For those who suffer serious allergies, please speak with a manager for further information.  
A discretionary service charge of 12.5% will be added to your bill.