skein

sk·ay·n

Picanté Gordal Olives	VG	GF	5
Bread & Butter	V		5
Tempura Oyster		GF	5

starters

Harissa-Baked Clams, White Wine Reduction, Samphire		GF	11
Grilled Sea Bass, Horseradish Ajoblanco, Pineapple Salsa			12
Rabbit Terrine, Smoked Fennel Purée, Charred Figs		GF	14
Confit Fellani Tomato, Tomato Consommé, Red Quinoa	VG	GF	11
Compressed Watermelon, Red Pepper Granita, Mozzarella	VGo	GF	10

mains

Guinea Fowl, Oyster Mushroom, Pomme Purée, Mustard Cream		GF	24
Artichoke & Truffle Ravioli, Beurre Noisette, Concasse	V		22
Octopus Orzo, Argentinian Red Prawns, Feta, Kalamata Olives			28
Veal Saltimbocca, Compressed Tomatoes, Polenta		GF	28
Coffee-Baked Celeriac, Lyonnaise Potato, Chervil Velouté	VG	GF	20

desserts

Blackberry Parfait, Apple Gel, Sweet Yoghurt, Honeycomb	V	GF	11
Lemon & Ginger Pannacotta, Gingerbread Crumb, Lavender Gel	VG	GF	10
Malted Milk Crème Brûlée, Hibiscus Sablé, Hibiscus Gel	V		12
Trio of Cheese, Crackers, pain aux Fruits, Quince Jam	V	GFo	12

food

Please inform your server of any allergies before ordering.