



09.10.24

RAW	Tuna carpaccio, datterini tomatoes, capers, olives, marjoram 19 Chalk stream trout ceviche, pickled cucumber, horseradish, chilli, coriander 14 Octopus carpaccio, grilled pepper vinaigrette 17
CHARCUTERIE & CHEESE	Chargrilled polenta, mustard fruits, Gorgonzola, speck 12.5 Burrata, charred pear, Tuscan ham, radicchio, balsamic dressing 19 Chicken liver pâté, toast, watercress, balsamic 12.5 Cured beef carpaccio, marinated radicchio, parmesan 15 Sheep's ricotta, figs, walnuts, honey, toast 14
SALADS	Sweet potato, hopi corn, pea shoots, coriander, mint, lime, pistachio 12 Delica squash, pomegranate, freekeh, red chicory, dandelion, walnuts 14 Feta, muscat grapes, radicchio, braised shallots, mint 16 Rainbow radish, chicory catalogna, dandelion, anchovy vinaigrette 12 Baby spinach, onion, olives, roast garlic vinaigrette, pangrattato 9
VEGETABLES	Spaghetti squash, fontina, autumn truffles 22 Wood roasted sweet potatoes, tzatziki 9.5 Slow roast red onions, spiced feta, balsamic 12 Wood roasted rainbow carrots, yoghurt, black sesame, celery leaf 12 Chargrilled hispi cabbage, bagna cauda, chilli, breadcrumbs 13.5 Wood roasted pale aubergine, goat's curd, chilli, garlic 15 Roasted cauliflower, spiced yoghurt, cumin, toasted buckwheat, coriander 12.5 Chargrilled corn ribs, smoked paprika aioli 12 Mushrooms, toast 15
PLATES	Ricotta ravioli, datterini tomatoes, olives, basil 20 Braised beef short rib agnolotti, porcini butter 24 Wood roasted half free range chicken, nduja, tomatoes, Parma ham, toast 28 Braised pork meatballs, San Marzano tomatoes, grilled bread 19 Grilled scarlet prawns, garlic, chilli 29 Chargrilled squid, skordalia, lemon, chilli 28 Wood roasted whole plaice, wild oregano, capers 26 Chargrilled picanha steak, chilli, parsley, balsamic 29 Wood roasted whole sea bream, wild oregano, capers 25