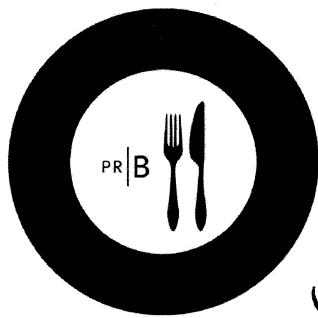


Apéritif. Pineau des Charentes on ice. 10⁵⁰

Bread with housemade butter + Spanish olive oil. 7.50



Pita crisps with beetroot hummus, yoghurt + poppyseeds. 14⁵⁰

Olives 8.50

Southern clams 22⁵⁰/34⁵⁰

- Escabeche of sardines, rocket and lemon. 21⁵⁰
- Ceviche of market fish with coconut, lime, green chilli, cucumber, coriander + cos. 22⁵⁰
- A salad of halloumi, courgette peas, basil and pinenuts, preserved lemon-mint dressing. 22⁵⁰
- Beef carpaccio, crispy capers, parmesan, truffle oil. 24⁵⁰
- A selection of Spanish cured meats with olives, caperberries and sourdough. 22⁵⁰
- Chicken liver pâté, chutney and cornichons. 19⁵⁰

Main Courses

Market Fish with a salad of quinoa, asparagus, baharat-spiced nuts, pomegranate, mint, dill and a feta-yoghurt dressing. 34⁵⁰

Akara salmon with organic brown rice salad, shiitake, pickled ginger + daikon, edamame, shichimi. 34⁵⁰

Confit of duck, duck fat-sautéed potatoes, radicchio-blood orange salad, redcurrant jelly. 35⁵⁰

Lamb rump, broad beans + mint, slow-roasted artichoke, walnut-parsley pesto. 35⁵⁰

Char-grilled steak, chunky chips, herb-garlic butter. 35⁵⁰

• Scotch 35⁵⁰ • eye fillet 36⁵⁰

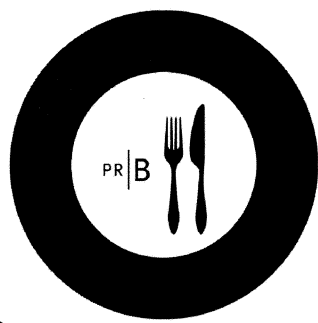
Pizza - Taleggio, spinach, mozzarella, tomato, black olives. - 25⁵⁰
Prosciutto, Gorgonzola, caramelised onion, pinenut.

sides: 8⁵⁰ • Asparagus with miso butter • chunky chips, aioli.

• Beetroot, carrot + apple slaw, organic sprouts, tahini.

• Roasted red-skin potatoes with garlic and mint.

• Bistro salad, house dressing. (Delicious vegetarian dishes are available.)



Puddings

all at
\$14⁵⁰.

- A warm Valrhona chocolate pudding with chocolate sauce + crème fraîche.
- Crème Brûlée
- Today's dessert special.



Dessert cocktail - Black Forest Extravaganza!

• Woodford Reserve,
Chambord liqueur, cherry
puree, Valrhona chocolate
cocoa nibs, whipped cream.

\$20'

• A little plate of sweet treats. \$12⁵⁰

• Affogato \$11⁵⁰

• Sorbet/Dairy-free
ice cream. \$10⁵⁰

• A glass of vin santo with our
home-baked cantuccini. \$12⁵⁰

The cheese selection is written
up on the blackboard.

\$15⁵⁰ - single serve (60g)

\$32⁵⁰ - cheeseboard (3x40g)

Please refer to the winelist for
dessert wine, sherry, port and liqueurs.
Gift vouchers are available.