



HOUSE-MADE FOCACCIA, HERB BUTTER 6
 MT ZERO OLIVES, MARINATED IN GARDEN HERBS 8
 ISTRALAMI, PICKLES, FOCACCIA CRISPS 9

ENTREE

SCALLOPS, NDUJA BUTTER, HERB BREADCRUMB	24
LEEK & MANCHEGO CROQUETTES, LEEK ASH AIOLI	18
POACHED OCEAN TROUT, CRACKLING, FENNEL, PARSLEY OIL	25
HALOUMI, OREGANO SALSA, TOMATO, WHITE ANCHOVY	22
ZUCCHINI FRITTERS, PICKLED ZUCCHINI, ZUCCHINI BABA	18
LAMB SHOULDER, ALMOND CREAM, PARMESAN CRISP, MINTED PEAS	24
ISTRALAMI, BRAISED IN DAYLESFORD CIDER, PICKLED ONIONS, FOCACCIA	18
PICKLED OCTOPUS, PEPPERBERRY SALT, AIOLI, FOCACCIA	22

MAIN

PORK SCOTCH, CARROT PUREE, CRACKLING, CIDER JUS, PICKLED RHUBARB	38
MARKET FISH, ROMESCO, ESCALIVADA, HERB SALAD	43
CAULIFLOWER, FREEKEH, ALMOND CREAM, PICKLED ONION, POMEGRANATE	34
BEEF SHIN, FENNEL REMOULADE, POTATO FONDANT, RED WINE JUS	44
CHICKEN BREAST, CHARRED CORN, TOMATO, SPRING ONION, AMONTILLADO SAUCE	38
CONFIT DUCK LEG, MUSTARD PLUMS, GREEN BEANS, ZUCCHINI	39

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance

Please note a 15% surcharge is applied on Public Holidays

SIDES

PUMPKIN, CRISPY SAGE, CURRANTS, SPICED PUMPKIN SEEDS	18
ORGANIC LEAVES, TOMATOES, PICKLED ONION, CHAMPAGNE DRESSING	14
GREEN BEANS, ALMONDS, PRESERVED LEMON DRESSING	16
FRIES, AIOLI, ROSEMARY	12

DESSERT

PASSIONFRUIT CURD, SEMOLINA CAKE, PISTACHIO, BERRIES, LEMON THYME GRANITA	20
CHOCOLATE SEMIFREDDO, SALTED CHOCOLATE CRUMB, BANANA CARAMEL	22
COCONUT PANNA COTTA, CARAMELISED PINEAPPLE, LIME SYRUP, SCORCHED COCONUT, MINT	18
TWO CHEESES, LAVOSH, HOUSE-MADE ACCOMPANIMENTS	28