

SOURDOUGH olive oil   butter	8
OLIVES castelvetroano and cerignola	6
PORK FAT whipped pork fat   farro and barley	6
ANCHOVIES ortiz anchovies	10/3pc
CHARCUTERIE jamon de bellota   jesus du pays basque	27
TOMATOES lardo   fried capers	16
PADRON PEPPERS taramasalata   almond	17
OYSTERS irish oyster no. 1	
strawberries and cream   caviar	22/1pc
au naturel	8/1pc
PRAWN uni paste   coriander and spring onion   brown butter toast	14/2pc
with fresh uni +14/pc	
MACKEREL ON TOAST spicy roasted tomatoes   aioli	12/2pc
BEEF RIB SKEWERS yuzu kosho	18/2pc
FLATBREAD oysters   house kimchi   gruyere	22
HAMACHI kumquat   asian salad	24
COURGETTE burrata   pickled mussels   maple dressing	24
LAMB RIBS chongqing spice   roasted garlic aioli	24
PIG'S HEAD tagliatelle   lime and chilli   fried pig's ears	28
GROUPEL chickpeas   ulam herbs   aioli	32
ROAST DUCK vadouvan and blackberry   duck fat potatoes	52
TRI TIP STEAK icon F1 wagyu   green harissa   shiso	36
RIBEYE STEAK livingstone full blood wagyu   mustard dresssing	48/100g
TURBOT whey butter sauce   chicken skin and mushroom	105/350g
	125/415g
CHEESE flaxseed sourdough crackers   honeycomb   fruit and nut	26
SMOKED MILK PUDDING burnt orange   tarragon	10
STOUT CHEESECAKE madeira   bailey's cream	14
SPICED PUMPKIN SUNDAE gingerbread   toasted marshmallow   pecans	14
with Fine de Bourgogne by Julien Guillot +22	