



SNACKS

SEASONAL VEGETABLES \$120
whipped avocado & toasted seeds

BBQ SPICED PIG EARS \$110

BACON WRAPPED DATES \$35 each
linguica, manchego & mustard

CHEESY FRIED POLENTA \$30 each
black truffle mayonnaise

CORN 'RIBS' \$80
black garlic & fermented chilli

SPICED TOMATO DIP \$65
chickpea crackers



BREADS

HOUSE BREAD WITH BUTTER & CAPEZZANA OLIVE OIL \$60

'NDUJA & GRUYERE CHEESE \$70

ROSEMARY & GARLIC \$60

MAPLE GLAZED CORNBREAD, WHIPPED HARISSA YOGHURT \$60

GOAT'S CHEESE & HERITAGE TOMATOES \$70

CARAMELISED ONION, ANCHOVY & CAPERS \$60

RAW / NEARLY RAW

YELLOWFIN TUNA \$135
pickled watermelon,
black olive, English mustard & basil

BEEF TARTARE \$150
pickled onions,
marmite cured egg yolk &
dripping croutes

ATLANTIC SALMON TARTARE \$150
shiso leaves, homemade kimchi,
seaweed mayo

IRISH CRAB \$160
puffed nori,
oyster mayonnaise &
sea vegetables

SMALL PLATES



PUY LENTILS \$120
sweet onion ragout, miso yoghurt,
spinach & toasted buckwheat

STEAMED GREEN LIPPED MUSSELS \$165
rice wine & chipotle emulsion,
sapphire, lemon

FOIE GRAS CRÈME BRULEE \$150
puffed pork skin brioche

GRILLED ASPARAGUS & TRUFFLES \$145
fresh truffle, morel mushrooms,
crispy duck, soft poached egg

GRILLED 18HR PORK BELLY \$130
sambal glaze,
pickled cucumber & kewpie

SPICED OX CHEEK DOUGHNUT \$135
apricot jam

PUGLIAN BURRATA \$150
heritage tomatoes & beetroots,
calamansi vinegar dressing

BROWN IRISH CRAB SOUP \$175
crab meat, sea vegetables,
roasted squash & pickled seaweed



LARGE PLATES / TO SHARE

MUSHROOM AND TRUFFLE AGNOLOTTI \$215
pecorino toscano, dusted ceps,
crispy shallots and thyme

DUCK & WAFFLE \$230
confit leg, buttermilk waffle,
fried duck egg & mustard maple syrup

PRAWN AND GRITS \$250
black garlic and bourbon emulsion,
grits, crispy pancetta and spring onions

ROASTED FILLET OF SEA BASS \$270
smoked pancetta, baby artichoke &
garden vegetable vignole

'STEAKS'
marmite hollandaise, dressed young leaves

'HARA BHARA' LAMB CHOPS \$280
smokey aubergine, mint yoghurt

DIAMOND SHELL CLAMS' TAGLIATELLE \$295
sea vegetables, Hokkaido sea urchin,
lime zests

Australian grass fed fillet
250g \$300

USDA grain fed rib eye
350g \$350

WHOLE ROAST FREE-RANGE CHICKEN \$470
potato, wild mushroom &
truffle ragout

SIDES

ROASTED ZUCCHINI \$75
fresh oregano, vierge sauce,
aged parmesan, black olives

BABY LEAF SALAD \$65
mustard & chives dressing

BEEF FAT POTATOES \$85
malt vinegar sea salt

GRILLED CORN ON THE COB \$75
mala sauce mayonnaise and lime



Where our food comes from is as important to us as how we cook it, so we make sure to take as much pride in sourcing it as we do preparing it.

OUR FARMS & PRODUCERS

OUR HEN'S AND DUCK'S EGGS ARE FREE RANGE

FISH sustainably sourced from British & European waters

BEEF USDA grain & grass fed from Wisconsin, USA

DUCK a free range crossbreed of Mallard & Pekin, from Creedy Carver in Devon, England

CHICKEN Free range from Tennie, Pay-de-la-Loire, France

CHOCOLATE Weiss 'bean to bar' chocolatier, France

BLACK PUDDING The Fruit Pig Company, Wisbech, England

SALT Maldon sea salt, Maldon, Essex, England

