

## EAT WITH YOUR HANDS

### CHICKEN LIVER PÂTÉ

Champagne & Aleppo Pepper Gelée, Smoked Sea Salt with Sunflower Seed & Raisin Toast

### HOT BRIE (BEGUM VICTORIA) (V)

Fig Jam, Toasted Walnuts, Smoked Honey, Fresh Herbs, Garlic & Chilli Crumble with Toasted Baguette

### HOT TRUFFLE BRIE WITH GRATED FRESH BLACK TRUFFLES (V)

Fig Jam, Toasted Walnuts, Smoked Honey, Fresh Herbs, Garlic & Chilli Crumble with Toasted Baguette

### FALAFEL & HUMMUS (V)

Lightly spiced, vibrant Edamame Paté & Chickpea Hummus with shaped to order Green Herb Falafel, sweet-pickled Peppers, Chickpea Escabeche, 45 day preserved Sicilian Lemon Oil & a fresh, zesty Parsley Salsa

### GREEK MINI PIES (V)

Greek Savoury Mini Pies with Charred Zucchini, Feta, Confit Garlic, Dill & Parsley; served with an Orange-Fennel Salad, Schug & a Tahini-Lemon Dip.

### SPICY BEEF TARTARE TARTS

Raw Prime Beef Filet tossed with Cornichon, Shallots, Capers, Parsley, Chives, fresh Horserradish & smoked Chilli oil, served in crisp Tart Shells.

(As available on request)

### AVOCADO TOSTADA (V) 🍷

Red Bean Paste, Pickled Peppers, Salsa Taqueria, Roasted Chilli Salsa, Goat Cheese Cream, Brûléed Brie, Green Tomato Chips & Chilli Crisp.

### TWICE COOKED FRESH TRUFFLE & PARMESAN FRIES (V)

Served with Garlic Mayo



## TACOS

### TACOS DE YAKA (V)

Soft, yellow Sweet Potato Tacos smeared with Edamame - Avocado Paté, topped with roasted tender Jackfruit, Black Beans, Lotus Root Chilli Crisp, Pico De Gallo & A Chayote-Green Mango Slaw

### PUERTO RICAN CARNE ASADA

Soft Masa Tacos with a Sazón Caliente marinated, cured & hot smoked prime cut of Beef; topped with Onions, Jalapeño, Beef Jus & Marrow Butter; topped with Guacamole, a spicy Tomatillo Salsa & peppery Pastrami Floss

### FRIED FISH

Soft, purple Sweet Potato Tacos with crispy fried Barramundi, topped with a blistered Tomatillo Salsa, Pico de Gallo, Sour Cream & Tobiko

### SMOKED & ROASTED DUCK

Deliciously smokey slices of Duck on a warm Masa Taco, with Guacamole, Red Bean Paste, Pineapple Salsa, Cucumber Julienne, Scallion & a spicy Sesame - Duck Skin crisp

## SALADS

### WINE PICKLED GRAPE & GOAT CHEESE (V)

Arugula, Iceberg, Lollo Rosso, tossed in Yogurt & Balsamic Dressing, Nut crusted Warm Goat's Cheese

### RIESLING POACHED PEAR SALAD (V)

with a Cranberry & Cream Cheese stuffing, Radicchio & Mesclun tossed in a Cranberry Vinaigrette, brûléed Figs, fresh Apples, Roasted Beetroot & Filter Coffee Candied Walnuts

### LUPINO

Caesar Salad with Shredded Romaine Lettuce, Poached Chicken, Creamy Egg Dressing, Parma Ham Floss, Garlic Sourdough Rosette & Parmesan Snow

### BURRATINA (V)

Creamy Burratina with a Stracciatella centre on a charred Peach & Mustard purée, tangy Avocado, marinated Honeydew, spicy Melon Seeds & Balsamic dressed Arugula

### BARLEY & AVOCADO (V) 🍷

Pickled Peppers, Purple Cabbage, Haricot Beans, Cucumber, Marinated Zucchini, Pomegranate, Kalamata Olives, Toasted Cashew Nuts, Peanut Butter & Rice Vinegar Dressing

## SOUPS

### ASPARAGUS & TRUFFLE SOUP (V)

Sautéed Water Chestnut, Garlic Breadcrumbs

### ROASTED WILD MUSHROOM SOUP (V) 🍷

King Oyster, Shiitake, Porcini & Creminis, roasted over wood-fire & cooked with Herbs & Almond Milk, puréed & served with Truffle Croutons

### LOBSTER BISQUE

A classic served with a side of Lobster Salad on Shrimp Crackers

### SMOKED CHICKEN CHOWDER

In a creamy Velouté, with diced vegetables, Sage & a side of Thyme - Cheddar Biscuits

## TO SHARE

### SALUMI PLATTER

Parma Ham | Mortadella | Spanish Chorizo | Salami Milano | Napoli Salami

Served with - Tigelle Buns (Bread from Emilia-Romagna), Gnocchi Fritto, Pickled Gherkins, Olives, Green Peppercorn Mustard & Spicy Green Apple Mostarda

### OLIVES (V)

Bowl of Marinated Jumbo Greek Olives & Queen Gordal with Labneh & Grilled Pita (V)

### CHEESE BOARD (V)

Cheddar | Manchego | Bel Paese | Smoked Gouda | Brie

Served with - Crackers, Parmesan Grissini, Smoked Honey, Berry Compote & Red Globe Grapes, Fig, Nut & Cranberry Paté

## \* CRUDO

### TUNA TATAKI

Sashimi Grade Line Caught Yellowfin Tuna, Pickled Plum, Confit Garlic, Chilli Oil, Avocado Purée, Gondhoraj Lemon & Sesame Seed Sauce, Chive Oil with Crispy Black Rice

### HOUSE CURED & APPLEWOOD SMOKED SALMON

Bergamot glazed Salmon cubes dusted with a crispy Salmon Furikake, & served with a Cucumber, Quinoa & Vegetable Escabeche, Pickled Radish, Horseradish Crema, Edamame Purée & Chive Oil

### SCALLOP CARPACCIO

Hokkaido Scallops brushed with Yuzu-Gondhoraj Lemon Oil; with Chives, Bonito Flakes, Ginger Ponzu, Fujiko & Citrus Jelly

### OYSTERS ROCKEFELLER

Baked Oysters with Herb, Butter & Parmesan Crumb

(Fresh Raw Oysters available on request)

### BEEF CARPACCIO

Thinly sliced Tenderloin, Umami Mayo, Truffle Salsa, Shaved Parmesan, Baby Arugula & Fried Capers

With optional Fresh Black Truffles (3g) as per availability

### SEABASS TIRADITO

Strips of tender, flash cured Seabass Crudo, with pickled Raw Papaya & Green Onions; finished with Cilantro Oil & served with a spicy Passionfruit, Raw Mango, Jalapeño & Ginger Broth

### HAMACHI TARTARE (TABLE-SIDE)

Sashimi Grade Japanese Yellowtail, Pickled Gondhoraj & Yuzu Purée, Chilli Coriander Oil, Bonito Mayo, Fresh Nati Coriander, Fried Shallots, Chives & Fujiko

\*Crudo means raw

## HOT SMALL PLATES

### HALLOUMI FRIES (V)

Crumb fried Halloumi with a Green Chilli & Celery Salt dust; served with a spicy Beet-Truffle Ketchup & Honey-Chilli Dip

### OYSTER MUSHROOM KARAAGE 🍷

Pink Oyster mushrooms, coated and fried to a crisp, with a porcini chili dust. Served with a horseradish lemongrass and chili ponzu and a gochujang sesame dip

### LEVANTINE STYLE ROASTED VEGETABLES & HUMMUS (V)

Charred Cabbage, spice-roasted Chayote, Carrot, Parsnip, Chickpea Escabeche, Black Lime Dust & Toasted Pine Nuts

### SLOW SMOKED ROMA TOMATO GALETTE (V)

With a house-made Five Cheese Boursin, on thinly rolled Puff Pastry; served hot with Chive Crème Fraîche & Basil Dust

### CHILI CRAB MELT

Jumbo Lump Crab & Claw Meat baked with a spicy Garlic Chilli Cream Cheese & Hot Sauce base Gratinéed; served with Mini Pull Apart Bread

### CALAMARI

Rings of large Tuticorin Calamari, tempura fried & dusted with house-made Green Chili Dust; served with a Hot Garlic Dip & Yuzu Koshu Mayo.

### SMOKED CHORIZO & GAMBAS AL AJILLO

Small, sweet Andhra Coast Shrimp, steeped in generous amounts of Extra Virgin Olive Oil, with Garlic, smoked fresh Chorizo & Red Jalapeño; finished with Lime, Parsley, Cilantro & Prawn Butter. Served Hot with a char-grilled & sliced Sour Dough

### FIERY SICILIAN JUMBO PRAWNS

Crispy coated Jumbo Prawns bathed in a sweet-spicy-sour Sicilian Glaze & a Chive-Scallion Hot Oil

### BUTTER ROASTED SCALLOPS

Sweet Atlantic U10/15 Scallops, pan roasted in butter & served on a Smoked Corn Purée, Pearl Couscous, Snow Peas & a Black Garlic sauce

### FRIED CHICKEN

Marinated in Lemongrass & Red chillies; Twice crumbed & Fried Chicken Thighs sprinkled with a Kafir Lime dust & served with a Tamarind-Jaggery dipping sauce

### CRISPY LAMB & HUMMUS

Braised Lamb & Lentils stuffed in Caramel Spiced Onion Petals, topped with Spicy Lamb Floss & served with Pine Nuts on a bed of Creamy Hummus & a side of Israeli Pretzels

### STICKY PORK RIBS

Slow-roasted premium Pork Ribs in a Fermented Chili, Pomegranate & Bourbon Sticky Sauce with a side of German Potato Salad

### PORK BELLY

Belgian Pork Belly-Fire roasted with Chipotle, Mustard & Honey; topped with an Almond-Garlic Crumble & Apple-Celery Slaw

### STEAK SKEWERS WITH AU-POIVRE DIP

Black Pepper crusted Beef Tenderloin Skewers, served on Plancha with Pepper, Cognac & Cream Sauce

### CHICKEN A LA PLANCHA

Spiced Chickpea Miso marinated Chicken Breast Skewers, cast-iron cooked with a smoky glaze, served with Paprika Aioli & Cilantro Salsa

### ROASTED BONE MARROW

Citrus Pepper Paste, smoked housemade Pastrami Crumble, Sourdough Toast & Herb Salad

### BAKED JUMBO ASPARAGUS WITH TRUFFLE MORNAI (V)

With a sweet & sour Pepita, a Macha Chilli, Raisin & Almond Vinaigrette & mini Sage Croutons

## PIZZA

Option of thin crust or neapolitan style

### CAPRESE (V)

Buffalo Mozzarella, Pecorino, Basil, Shaved Parmesan & Olive Oil

### VERDURE (V)

Spinach, Kale, Leeks, roasted Garlic, Sun-dried Tomatoes, Jalapeño, caramelised Onions, Whipped Goat's Cheese & Sweet Potato Chips

### THE DESI (V)

Probably a gateway flavour blend for many of us, sacrilegious or comforting? You decide. Tomato sauce, Mozzarella & Cheddar cheeses, Bell Peppers, Charred Sweet Corn, Black Olives, Mushrooms, Jalapeño & Cherry Tomatoes

### BLACK TRUFFLE PIZZA (V)

Black Truffle Bechamel, Mozzarella, Cheddar & Provolone topped with freshly shaved Black Truffle (as per availability)

### SICILIAN

Grilled Chicken, Fermented Chilli Paste, caramelised Onions & Ricotta Crumble

### PEPPERONI

Pork Pepperoni with Sharp Cheddar & Goat's Cheese

## DESSERTS

Top up (15 ml) With a Shot of Baileys

### TIRAMISU

Served Tableside  
Add a Shot of Espresso & Biscotti

### DARK CHOCOLATE & BURNT ORANGE MOUSSE

Malted Barley Cream & Pistachio Gelato, Microwave Sponge, Basil Gel, Sea Salt & Chocolate Crumble

### DARK CHOCOLATE COULANT

A Valrhona Hot Chocolate cake served in a cast iron pot with Burnt Vanilla Ice Cream

### STRAWBERRY TRES LECHES

Enriched Vanilla cake soaked in Strawberry flavoured three milk syrup with a Caramelised White Chocolate, Coconut & Vanilla Mousse layered with a juicy & fresh Strawberry Jelly & a Cacao Nib Feuilletine Crisp

### GELATO

All Gelato are Eggless; Made with A2 Cow's Milk & Buffalio Milk using our Unique Vintage Cattabriga Gelato Machine

CHECK WITH YOUR SERVER FOR THE REGULAR & FLAVOUR DU JOUR

### PB & J 🍷

Banana Tahini Cake, Peanut Cream, Dark Chocolate Mousse & Strawberry Compote

### BAILEYS TRIFLE

Baileys soaked Chocolate Sponge, Baileys Cream, Nutella Crumbs & Baileys Ice Cream

### CHEESECAKE 🍷

A double cream Cheesecake with a Buckwheat Biscuit base; served with a Burnt Butter Caramel Gelato, Fresh Berries & mini Meringues

### SUNDAES

### ROCKY ROAD

Choco Chip Cookie, Fudge, Brownie, Marshmallow, Almond Brittle & Cacao-Nib

### BANOFFEE

Banana Chocolate Chip Cookies, Banana Gelato, Dulce de Leche, toasted Cashew & Sea Sal

## Mains From The KITCHEN

### ROASTED VEGETABLE BISTEEYA (V)

Flaky pastry encases roasted vegetables flavoured with Harissa & Feta; served along with Herbed Couscous, Labneh & a Sweet Fennel Marmalade.

### WOOD FIRE ROASTED CHERMOULA CAULIFLOWER (V)

Twice cooked Harissa & Chermoula marinated Cauliflower cooked on a searing grill, with Garlic & Parsley Labneh, Roasted Bell Pepper Pickle, Algerian Schug & a Tahini-Almond-Fine Nut Crumble; served with freshly baked Halloumi & Za'atar Bread

### PRESSED HALF BRICK CHICKEN

Air-dried Crispy Spatchcock of Chicken on creamed Mushrooms & Leeks, Smoked Sea Salt crispy Tuscan Potatoes & a side of Truffle Chicken Jus

### TWICE COOKED CRACKLING PORK BELLY

Braised Red Cabbage, Confit Baby Potatoes in a Mustard, Mulberry & Vermouth sauce with Bacon roasted Brussel sprouts & Bacon Rashers

### GRILLED MEDALLIONS OF TENDERLOIN

Olive Oil, Confit Garlic & Herb marinated centre-cut Medallions of Beef Tenderloin, grilled over wood-fire, with grilled Baby Carrots, Pepper Purée, roasted King Oyster Mushrooms, demi-braised White Onions, Pepper Sauce & mixed Herb Labneh

### 14 HOUR BRAISED SHORT-RIB

Fall of the bone slow cooked Beef Short-Ribs, in Sangiovese & Tomatoes with crispy Leeks, roasted Carrots, Mushroom Fondue & Pommes Purée

### SLOW BRAISED LAMB SHANK TAGINE

With Baharat spices, Preserved Lemon Oil, turned Carrots, Chickpeas & fresh Harissa; served with Saffron Couscous or Rice & an Apricot Chutney

### LAMB SHOULDER BARBACOA

Spice rubbed & Banana Leaf wrapped whole Kid Lamb Shoulder, very slow roasted in Smoked Chili Broth, with a North African Chermoula Salsa, Persian Spinach Yogurt, a Fennel & Radish Salad, Birria Sauce & Saffron Bread

Finished Table-side

### STEAK FRITES

Pan-Seared premium filet of Beef, French Fries, Herb roasted Parsnip & Mushrooms, Garlic & Marrow Butter with Rosemary Beef Jus

### FIFTEEN LAYER LAMB LASAGNA

With slow cooked Lamb, Bay Leaf & San Marzano Tomato sauce & plenty of Parmesan; baked & served with a Lamb, Tomato & Herb Coulis

## From The OCEAN

### SALMON PICCATA

Fresh Norwegian Salmon, Creamy Dill Hollandaise, Asparagus, Sautéed Snow Peas & Caramelised Cremini Mushrooms

### TIGER PRAWNS

Garlic & Coriander marinated Tiger Prawns with a kick; Lemon Butter Sauce & Chimichurri Salad

### SEABASS MEUNIÈRE

Butterfied & pan-fried Dory (SEABASS), bathed in a delicious Brown Butter, Lemon, Capers, Garlic & Parsley Sauce. Served with a side of Saffron & Pine Nut Pilaf; served with a side of Almond crumble topped Haricot Verts & crispy Tuscan Potatoes

🍷 • Vegan

🍷 • Gluten Free