



A LA CARTE MENU

Marinated Nocellara olives 5
Harissa spiced nuts 3.5
Bread basket, olive oil & aged balsamic 4.5

STARTERS

Burrata, heirloom tomato, basil & toasted sourdough 11.5
Chicken Caesar salad, anchovies, croutons 12/17.5
Hiramasa kingfish crudo, avocado, chili & ginger dressing 13.5
Chicken & duck liver parfait, brioche & grape chutney 16

MAINS

Harissa roasted cauliflower, warm chickpea salad, chimichurri 20.5
Grilled hake, romesco sauce, fennel & piquillo pepper 24
Parsley & basil chicken Kiev, creamed potatoes, salsa verde 18
Steak frites, roasted beef tomato, watercress 27
BBQ lamb, labneh, fennel and chili slaw 26.5
Fish & chips, tartare sauce, curry sauce, mushy peas 19.5

SIDES

Koffmann's fries 5.5
Heirloom tomato & basil salad 5.5
Seasonal greens & sage dressing 5.5

SWEETS

Chocolate brownie, dulce de leche, caramel sundae 9
Cinnamon doughnuts, passion fruit curd 7
Sticky toffee pudding & vanilla ice cream 9
Mango sorbet, marinated berries 7.5

*If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.
An optional 15% service charge will be added to your bill. All prices are inclusive of VAT.*