

20

Roasted celeriac velouté, wild mushroom, chermoula prawns, truffle, baked crostini, sunchoke chips

STARTERS

raieriois, muian spiceu saiau, myena seeu, chickpea, iaro, yam, coconui, iime	ZL
Veal tongue salad , tonnato puree, celeriac remoulade, baked crostini, crispy capers, anchovy crumb	20
Beet salad, goats cheese mousse, raspberry vinaigrette, toasted pine nuts, beetroot dust	20
BBQ duck salad, green papaya, black pepper, hoi sin, sesame, citrus, taro	22
Hamachi , white soy, truffle, pickled shimeji, apple, meyer lemon, puffed rice	22
Charcuterie , terrine, pâte, selection of cured meats, house made pickles, chutney	30
Grilled Caciocavallo , cauliflower three ways, green olive, pearl couscous, sherry vinegar, fried almond	21
MAINS	
Keralan fish curry, sablefish, mustard seed, roasted cauliflower, coconut, crispy shallot, basmati	34
Albacore tuna , black pepper aioli, black olives, green beans, tomato, soft cooked egg, potato crisps	32
Braised pork cheek, red wine, cauliflower purée, carrot, brussel sprouts, salsify, shallots, parsnip crisp	36
Game burger, sesame brioche, boar bacon, caramelized tomato red onion sauce, smoked cheddar, lettuce, shallots	30
Roast chicken , pipperade, Macedonian feta, black olive crumb, rosemary polenta, basil, roast cherry tomato gel	30
Wild mushroom risotto , butternut squash, truffle, pickled zucchini, parmesan tuille	20
Charred flat iron, maple bbq, jalapeño cheddar corn bread, bread & butter pickle, marinated kale, crispy onions	32