ALL DAY MENU



Marcona almonds and nocellera del belice olives Smashed cucumbers, sichuan chilli oil, sesame Stilton and peanut wontons, sticky soy	3.5 3.5 4.5
Bread. Cheese. Meat Potato bread, house-made caramelised onion butter Jalapeño cornbread, chipotle butter, coriander, lime House sesame labneh, flatbread, charred green chilli, zhoug Burrata, green pea shrub, broad beans, mint A plate of house cured, berber spiced coppa	3.5 4- 7- 8.5 7.5
<u>Salads. Grains</u> Adzuki beans, miso aubergine, red cabbage and ginger kraut, sprouted chickpeas, edamame tofu puree	10.5
Quinoa and buckwheat grain bowl, charred sweet potato, stem broccoli, miso tahini	9.5
Seasoned brown rice, smoked sesame salmon, avocado, miso mayonnaise, mung	10-
beans, pickled ginger, radish, furikake Roasted chicken, daikon, squash, coconut-peanut dressing, turmeric, thai basil	9.5
Small Plates Green beans, herby puy lentils, avocado, pomegranate, pecans	7.5
Charred turmeric cabbage, ginger, chilli, pickled lime and coconut yoghurt, coriander cress	7 -
Spiced cauliflower, harissa, pomegranate yoghurt, nigella Crispy chilli-salt tofu, ong choi, fermented black beans, sesame	7 - 8 -
Seabream ceviche verde, coriander, lime, cucumber Pan-steamed sea bass and cod dumplings, xo sauce, peanuts	8.5 8-
Chapel and swan smoked salmon, horseradish, rye crumbs, dill	7.5
Jamon and smoked san simon croquettes, saffron mayonnaise	6.5 8.5
Fried chicken wings, chilli nam pla caramel, lime salt Broken lamb meatballs, chermoula, fried aubergine, tahini, pickled red onion	7.5
I amga Diatag	
Large Plates Spinach and manouri bourek, fried chickpea sprouts, mint, lemon	15-
Grilled sea bass, red coconut curry, daikon, carrot, peanuts	17.5 19-
Cod, samphire, new potatoes, peas, lemon butter, mint Chicken larb, brown rice, xo sauce, pickled carrot, cucumber, togarashi Iberico pork pluma schnitzel, fried duck egg, manchego, sage	14- 16.5
<u>Sides</u>	
Leaf salad Buttered beans	3.5 3.5
Fries	3.5