

Food Menu



EVERY DAY FROM 5PM

OLIVES	Warmed, Fennel Seed & Citruspeel	8
CHICKEN SKIN	Spiced Skins, Apricot & Crème Fraîche	12
PANISSE	Chickpea Fritter, Manchego & Chive Aioli	11
SHISHITO	Blistered Peppers & Coriander	11
PÂTÉ	Chicken Liver, Whisky & Grainy Mustard	18
TERRINE	Rustic Pork Terrine, Fermented Turnip & Chicharon	10/19
LAMB	Tartare, Blackberry, Fermented Carrot & Mizuna	21
SCALLOP	Preserved Plum, Corn, Saffron & Chervil	24
AUBERGINE	Grilled Eggplant, Pistachios, Anise & "XO" Sauce	23
DUCK	Tortellini, Cauliflower, Thyme Sauce & Lemon	23
PULPO	Octopus, Cannellini, Apricot & Chorizo	28
PORK	Smoked Belly, Daikon & Broccolini	24
BAVETTE	Seared Steak, Almond & Parsnip	34
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COOKIES+CREAM	Chocolate, Berry Preserve & Lemon Verbena	13
CHERRIES	Caramelized White Chocolate, Cherries & Nori	13
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BOARDS	Charcuterie & Cheese	23/36
	Cheese	21