



SNACKS

CHEESY POLENTA CROQUETAS black truffle mayo (GF) (V)	4 / each
BACON WRAPPED DATES chorizo, Manchego, mustard (GF)	4 / each
CORN RIBS black garlic & fermented chilli (GF) (V)	8
BBQ-SPICED CRISPY PIG EARS (GF)	9



FRESHLY BAKED BREADS

HOUSE BREAD butter & Capezzana olive oil (V)	7
'NDUJA & GRUYÈRE BREAD	8

DIPS

PARMESAN AND HERB DIP (GF) (V)	4
HUMMUS (GF) (V)	4

SMALL PLATES

HARISSA ROASTED CAULIFLOWER cauliflower purée, dukkah, spring onion (GF) (V)	12
PUY LENTIL & SWEET ONION RAGOUT miso yoghurt, spinach, toasted buckwheat (GF) (V)	13
CAESAR SALAD romaine lettuce, Parmesan, anchovies, Aleppo, brioche croutons <i>add hot smoked salmon or roasted chicken</i>	13 4 / each
8HR BRAISED PORK BELLY chipotle glaze, pickled cucumber, Kewpie mayo, dukkah, pork crackling	16
STEAMED SCOTTISH MUSSELS preserved lemon, fennel, fermented chilli	16
ANGUS BEEF TARTARE shallot, parsley, capers, crispy sourdough, egg yolk	17
FOIE GRAS CRÈME BRÛLÉE pork crackling & marmalade, brioche	17
HALF DOZEN OYSTERS rhubarb mignonette, coriander & jalapeño oil (GF)	19
KING PRAWNS garlic butter, white wine, chilli (GF)	22
LOBSTER ROLL spicy Marie Rose sauce, brioche	23



LARGE PLATES

DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup	25
'WANNA BE' DUCK & WAFFLE crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup (GF) (V)	24
PEA & MINT CONCHIGLIE Parmesan, lemon, crushed red chilli (GF)	25
GRILLED BEEF BURGER Scamorza, L.O.T, pickles, special sauce <i>add fried hen's egg or bacon</i>	13 2 / each
CHICKEN & WAFFLE Frank's Hot Sauce butter, pickled kumquat, chilli, coriander	25
HALF ROASTED CORN FED CHICKEN wild mushrooms, ratte potatoes, truffles and herbs (GF)	27
GRILLED COD romesco, trombetta courgette, treviso, chilli crunch (GF)	30
HARISSA ROASTED LAMB BELLY crushed potatoes, yoghurt (GF)	35
SIRLOIN AU POIVRE black pepper-crust, 350g native breed, 28 day dry aged (GF)	43



SIDES

FRENCH FRIES (GF) (V)	5.5
TRUFFLE & PARMESAN FRIES (GF)	8
CREAMED SPINACH (GF)	5
TENDERSTEM BROCCOLI hummus, chilli crunch (GF) (V)	8
TRUFFLE MASH with Wee Comrie (GF) (V)	9
HONEY BAKED CARROTS almonds, greek yoghurt, salsa verde (GF) (V)	6

Corporate Chef Maxwell Terheggen

Executive Chef Lucia Gregusova

(GF) Gluten free (V) Vegetarian (V) Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.