



## SNACKS

<b>CHEESY POLENTA CROQUETAS</b> black truffle mayo (GF) (V)	4 / each
<b>BACON WRAPPED DATES</b> linguça, Manchego, mustard (GF)	5 / each
<b>DUCK BARBACOA TACOS</b> avocado, coriander, lime, salsa taquero (GF)	8.5 / each
<b>CORN RIBS</b> black garlic & fermented chilli (GF) (V)	10
<b>BBQ-SPICED CRISPY PIG EARS</b> (GF)	9

## FRESHLY BAKED BREADS

<b>HOUSE BREAD</b> spiced butter & sea salt (V)	9
<b>ROSEMARY &amp; GARLIC</b> (V)	10
<b>'NDUJA &amp; GRUYÈRE</b>	11
<b>BRIOCHE PULL-APART ROLLS</b> (V)	11.5
whipped honey butter	

## DIPS

<b>PARMESAN &amp; HERB</b> (GF) (V)	5
<b>RED PEPPER &amp; FETA</b> (GF) (V)	5
<b>HUMMUS</b> (GF) (V)	5

## SMALL PLATES

<b>HARISSA ROASTED CAULIFLOWER</b> cauliflower purée, dukkah, spring onion (GF) (V)	12
<b>PUY LENTIL &amp; SWEET ONION RAGOUT</b> miso yoghurt, spinach, toasted buckwheat (V) (GF)	13
<b>WILD MUSHROOM &amp; TRUFFLE SOUP</b> tempura crisp (V) (GF)	13
<b>CURED TROUT ON TOAST</b> horseradish cream cheese, pickled onion, dill	14
<b>SPICY OX CHEEK DOUGHNUT</b> apricot jam and paprika sugar	15
<b>CAESAR SALAD</b> romaine lettuce, Parmesan, Aleppo, brioche croutons (V)	15
<i>add smoked chicken or hot smoked salmon</i>	6 / each
<b>GRILLED OCTOPUS</b> ratte potatoes, chimichurri, cayenne (GF)	22
<b>ANGUS BEEF TARTARE</b> shallot, capers, crispy sourdough, egg yolk	17
<b>FOIE GRAS CRÈME BRÛLÉE</b> pork crackling, marmalade, brioche	21
<b>HONEY GLAZED PORK BELLY</b> roasted apples, gravy (GF)	18
<b>LOBSTER ROLL</b> spicy Marie Rose sauce, brioche	21
<b>KING PRAWNS</b> garlic butter, white wine, chilli (GF)	22

## FOR THE TABLE

<b>DUCK &amp; WAFFLE</b> crispy leg confit, fried duck egg, mustard maple syrup	26
<b>'WANNA BE' DUCK &amp; WAFFLE</b> crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup (V) (GF)	24
<b>TRUFFLE &amp; BURRATA RAVIOLI</b> Parmesan (V)	32
<b>ROAST TURKEY</b> carrot purée, brussels sprouts, parsnips, pigs in blanket, roasties, cranberries, gravy	32
<b>WHOLE ROASTED POUSSIN</b> wild mushrooms, ratte potatoes, truffles and herbs (GF)	35
<b>LAMB CUTLETS</b> braised shoulder Shepherd's Pie, winter greens, gravy (GF)	38
<b>WHOLE ROASTED SEA BREAM</b> clams, jalapeño & preserved lemon gremolata, red sorrel (GF)	49
<b>SIRLOIN AU POIVRE</b> 350g native breed, 28 day dry aged (GF)	49.5

## SIDES

<b>FRENCH FRIES</b> (GF) (V)	7	<b>TRUFFLE MASH</b> with camembert (GF) (V)	10
<b>TRUFFLE &amp; PARMESAN FRIES</b> (GF) (V)	10	<b>MAC 'N' CHEESE</b> four cheese mornay (V)	15
<b>ROASTED BRUSSELS &amp; CHESTNUTS</b> (GF) (V)	9	<b>SECRET STUFFING</b> brioche, onion, sage (V)	9
squash, crispy sage			

Corporate Chef Maxwell Terheggen

Executive Chef Jonathon Bowers

(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 14% service charge will be added to the bill.