



STARTERS

PASTRAMI CURED SALMON
SEEDED LEVASH BREAD & BEETROOT TEXTURE

COMPRESSED WATERMELON SALAD
CREAMED FETA, CUCUMBER, OLIVE CRUMBS, MINT

FRIED BURFORD BROWN EGG
PORCINI CUSTARD, VELOUTE, OSSAU IRATY
& CRISPY CHESTNUT BREAD

LIL' BRGS
USDA BEEF, SPECIAL SAUCE, SESAME SEED BUN

MAINS

SANTA MARIA TRI TIP 200GR
STK SAUCE & FRIES

CORN FED BBQ CHICKEN BREAST
CELERY & OLIVE CRUSHED POTATOES

PAN FRIED SALMON
PEAS & BEANS, SHITAKE MUSHROOM, SAMPHIRE
& CASHEW CREAM

WILD MUSHROOM
CAVOLO NERO, YUCCA & FETA MASH, MOJO SAUCE

ADD TOPPINGS

GARLIC BUTTER - 2 PEPPER CRUST - 2 SMOKED BACON & BLUE CHEESE - 5
DUCK EGG - 4 CRAB CAKE - 11 LIME AND CHILLI TWIN KING PRAWNS - 14
ROASTED PERSILLADE PORTOBELLO MUSHROOM - 6

ADD SIDES

MAC & CHEESE - 6 LOBSTER MAC & CHEESE - 14 GOCHUJANG COLESLAW - 6 PARMESAN TRUFFLE CHIPS - 7
FRENCH FRIES - 4 CREAMED SPINACH - 5 POTATO MOUSSELINE & PANCETTA - 6
BEETROOT HONEY & MUSTARD SALAD - 7 GREEN BEANS WITH SMOKY SHALLOTS - 6

DESSERTS

NEW YORK CHEESE CAKE
RHUBARB COMPOTE, SYRUP & POACHED, RASPBERRY SORBET

SALTY CARAMEL CRÈME BRULEE
GINGER BREAD BISCUIT

JUNK CHALICE
VANILLA & CARAMEL PECAN ICE CREAM, BOOZY WHIPPED CREAM, POP CORN,
MARSHMALLOWS, HOT CARAMEL SAUCE, CANDY FLOSS & GOOEY BROWNIE

Head Chef - Stefano Lorenzini / Executive Chef - Vincent Menager

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Allergen information is available on request from your server.

A discretionary service charge of 12.5% will be added to your bill.