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## Starters

### LIL' BRGS

USDA beef - special sauce - sesame seed bun

### GIN & TONIC MARINATED SCOTTISH SALMON

blackberry - cucumber tartare - soda bread & dill

### DATTERINI TOMATOES & BURRATA

basil leaves - olive oil - croutons - burrata foam

## Mains

### SOUTH AMERICAN GRAIN FED BEEF SIRLOIN 200G

STK sauce - french fries

### NORTH SEA COD FILLET

potato rosti - peas puree - beer batter pearls  
tartare sauce

### BBQ CORN FED CHICKEN BREAST

corn puree - roasted tomatoes - chia & herb  
parmesan popcorn

### FREGOLA RISOTTO

summer vegetables - shimeji mushrooms - seasonal truffle

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## Add Toppings

GARLIC BUTTER 2 PEPPER CRUST 2 SMOKED BACON & BLUE CHEESE 5 DUCK EGG 4  
LIME & CHILLI KING PRAWN 8 ROASTED PERSILLADE PORTOBELLO MUSHROOM 6

## Add Sides

MAC & CHEESE 7 TRUFFLE MAC & CHEESE 14 PARMESAN TRUFFLE CHIPS 7  
FRENCH FRIES 4 CREAMED SPINACH 5 DATTERINI TOMATO SALAD - BASIL  
ORGANIC OLIVE OIL 5 MUSHROOM POT PIE 7 SAUTEED GREEN BEANS  
ALMONDS - CARAMELISED ONIONS 6 TATER TOTS - PECORINO - DIP 7  
ROASTED BROCCOLINI - CHILLI - PINE NUTS - PECORINO 6

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## Desserts

### NEW YORK CHEESECAKE

strawberry - coulis - honey kataifi

### MANGO COCONUT PANACOTTA

pistachio biscuit

### JUNK CHALICE (TO SHARE)

vanilla & caramel pecan ice cream - boozy whipped cream popcorn  
salted caramel brownie - caramel sauce - marshmallow - candy floss

*Head Chef - Dimitrios Niarchos / Executive Chef - John Stawicki*

*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.*