

DINNER



APERITIFS

Miss Melba 8

Vanilla Infused Vodka, Peach Puree, Raspberry Syrup, Sparkling Wine, Lemon Balm

Negroni Sbagliato 8.5

Campari, Cocchi Torino, Prosecco, Orange

STARTERS

Heritage Tomatoes, Grilled Peppers, Charred Onions, Focaccia, Balsamic 8
Cinsault, La Vie en Rose, Languedoc, France

Tuna Tataki, Watermelon, Avocado, Wasabi, Sesame, Coriander 11
Tempranillo, Jarrarte-Joven, La Rioja, Spain

Roasted Quail, Foie Gras, Sweetcorn, Sunflower Granola, Pine 13
Sauvignon Touraine, Patrick Vauvy, France

Sea Bass Carpaccio, Octopus, Squid, Piquillo Pepper, Basil, Chilli 12
Riesling, Max Ferdinand Richter, Germany

MAINS

Cod, Chorizo, Orzo Pasta, Baby Leek, Grilled Peppers, Tom Berries, Basil 22
Verdicchio, Salamagina, Italy

Parmesan Gnocchi, Broad Beans, Peas, Girolles, Courgette, Goats Curd 18
Arinto, Vinho Verde, Vale De Homem, Portugal

Lamb Rump, Grilled Courgette, Baby Aubergine, Cherry Tomato, Rosemary Jus 25
Shiraz, Pinot Noir, Barbera and more, Bonfire Hill, SA

Sirloin, Charlotte, Tender Stem, Malted Shiitake, Smoked Anchovy Butter 26
The Wild Beer Co, Epic Saison, Pale Ale

SIDES

Baby Gem, Tomtato Salad & Balsamic Dressing 4
Grilled Broccoli & Smoked Anchovy Butter 4
Grilled Charlottes Potatoes & Beer Dressing 4
Fries & Rosemary Salt 4

Chef: Elliot Miller

If you require any specific allergen information, please ask a member of the team.