

FOOD *menu*

GF Gluten Free DF Dairy Free V Vegetarian NF Nut free VG Vegan

small plates

EDAMAME 12

peri peri seasoning (GF, DF, V, NF)

ARTISAN BREAD 14

hummus, romesco (V)

WAFFLE FRIES 14

sour cream & sweet chilli (V, NF)

SALT & PEPPER SEASONAL VEGETABLES 15

Okura, eggplant, green beans, sweet potato, pumpkin & vegan aioli (VG)

CAULIFLOWER 16

tahini emulsion, puffed grain, toasted nori (V, DF)

KARAAGE CHICKEN 20

togarashi butter, yuzu spice & ranch (GF, NF)

NEW YORK STRIP SKEWERS 21

pome fruit soy dressing (serves 3) (DF, NF)

SLIDERS 22

black angus beef, aged cheddar, gherkin, horseradish dressing & brioche (serves 3)

SOFT SHELL CRAB TACO 24

guacamole, ranch, pico de gallo (serves 3) (NF)

share plates

CHEESE 30

Chef selection of cheese, quince, lavosh, nuts, dried fruit & truffle maple (GF available)

CHARCUTERIE 30

Chef selection of cured meats, unusual pickles, grissini & chutney (GF available)

TASTING PLATTER 35

wagyu brisket croquettes, mushroom arancini, tempura flathead, octopus takoyaki

something sweet

CHESNUT MONT BLANC 14

chestnut crumble

