



SNACKS & STARTERS

Whipped feta, burnt peach & charcoal crackers (v)	5	Peas hummus, courgette bread, frisée salad & sumac oil (v)	7
Crispy pork belly bites, tartare dressing & pickled shimeji	8	Chicken yakitori, poached pears & bonito flakes	8
Tuna tartare, avocado, wasabi dressing & crispy shallots	12	Duck bon bons, pickled cucumber salad & hoisin sauce	9
Sea bass ceviche, pickled baby corn, puffed wild rice, radish & parsley oil	10		

MAINS & SALADS

Charred cauliflower, shaved manchego, walnut & caper dressing (v)	12	Smoked duck breast salad, pickled watermelon, Thai basil & hoisin dressing	14
Freekeh salad, pomegranate, grated egg, feta & compressed cucumber (v)	11	Seared stone bass, chilli glazed noodles, miso & prawn gyoza	18
Quinoa & mango salad, candied walnuts, avocado dressing (vg)	11	Calamansi grilled poussin, baby aubergine & sun dried tomato	21

ADD TO YOUR SALAD

Fried halloumi 3 | Seared tofu 3 | Grilled sesame chicken 4 | Wasabi tuna 5

PIZZAS

Margherita 10 (v)
House tomato sauce, mozzarella, basil & olive oil

Lamb & Chipotle 14
Slow cooked lamb, mozzarella, crispy sage & pork crackling

Vegan Artichoke 10 (vg)
Grilled baby artichoke, kalamata olives, fresh basil, oregano & vegan mozzarella

Chorizo 12
Chorizo, piquillo peppers, mozzarella & basil

Wild Mushroom 12 (v)
Mushrooms, truffle, mozzarella, wild rocket & datterino tomatoes

SIDES

Triple cooked chips & rosemary salt 4

Heritage tomato salad, basil oil & crispy shallot 4

DESSERTS

Madagascan vanilla & lavender crème brûlée 8

Red velvet brownie & strawberry chantilly cream 7

(v) Vegetarian (vg) Vegan

Some dishes can be adapted so if you have any dietary requirements and require assistance in choosing a suitable dish, please let us know. Due to COVID-19 guidelines we currently only accept card payments. An optional 12.5% service charge will be applied to food and beverage.