

spring summer

- oysters -

Natural // tarragon mignonette and lemon <i>gf df</i>	27 (6)
	44 (12)
Dressed // ruby grapefruit, fennel, pollen <i>gf df</i>	28 (6)
Grilled // bourbon, chipotle chili	28 (6)
Shooter // sake, orange bitters, umezu <i>gf df</i>	8

- small plates -

Sourdough // cultured Saint Omer butter, soft herbs	8
Sashimi scallop // pickled shiitake, kosho, sesame <i>df</i>	14
Cured swordfish // shiso, apple, finger lime <i>gf df</i>	15
Potato salad // salmon roe, tamago kewpie, bottarga <i>gf df</i>	10
Spring harvest // leaves, shoots, herbs, flowers, palm sugar vinaigrette <i>gf df</i>	12
Blistered beans // nori goats curd, radish, almond, orange <i>gf df</i>	14

- large plates -

BBQ mushroom skewer // macadamia, carrot ketchup, shallot oil <i>gf df</i>	18
Swordfish steak // Thai eggplant, tomato, black sesame, basil <i>gf df</i>	32
Harissa prawns // avocado, cucumber, ginger coriander salad <i>gf df</i>	30
Crab fried rice // red rice, local crab, sofrito, Old Bay <i>gf df</i>	35

- dessert -

Baked chocolate ganache // koulourakia, lemon myrtle berries	12
Appenzelle cheese // quince, crackers, apple <i>gf</i>	12

Golden wash-rind cheese - rich, spicy aromas with a dense but smooth texture.
Complex nut, butterscotch and sweet pineapple notes

SEASONAL CHANGES APPLY