

TO SHARE

MILK BUNS ^v 8
CULTURED BUTTER, SEA SALT

OLIVES ^{GF, V} 10
GARLIC, ORANGE, THYME

FRESH OYSTERS ^{GF} 26/52
MIGNONETTE, LEMON, HOT SAUCE

SPOT PRAWN COCKTAIL ^{GF} 28
COCKTAIL SAUCE

STARTERS

ALBACORE TUNA CRUDO ^{GF} 27
ALMOND, LEMON, RADISH

BEEF TARTARE ^{GF} 31
SUNCHOKE, GARLIC CHIVE, GRAND TRUNK

CRAB & CITRUS ^{GF} 28
KOHLRABI, SORREL, ESPELETTE

GREEN SALAD ^{GF, V} 22
CRÈME FRAÎCHE, CUCUMBER, WILD FENNEL

HOKKAIDO SCALLOPS 29
PANCETTA, HAKUREI TURNIP, BUTTERMILK

MAINS

RABBIT CAVATELLI 36
TOMATO, CAPER, PARSLEY

SPINACH & RICOTTA AGNOLOTTI ^v 33
LEEK, PISTACHIO, FAVA SHOOT

EGGPLANT ^{GF, V} 31
CAULIFLOWER, RAISIN, PINE NUT, ARUGULA

STEELHEAD TROUT ^{GF} 44
ASPARAGUS, SPINACH, BEURRE BLANC, SALMON ROE

HALIBUT ^{GF} 55
POLENTA, MUSSEL ESCABECHE, HERBS

DUCK BREAST ^{GF} 54
RUTABAGA, BRASSICA SHOOTS,
BAGNA CAUDA, BROWN BUTTER

PORK CHOP ^{GF} 46
APRICOT, CLAM, BOK CHOY

HOPCOTT FARMS BEEF STRIPLOIN ^{GF} 69
POTATO PAVE, SALSA VERDE, BORDELAISE

DINNER