**small-plates**

- house marinated olives with ciabatta 8
- little gem lettuce with blueberries, uva cuvee cheese, lavender almonds and roasted shallot vinaigrette 16
- heirloom tomato salad with peaches, marinated feta, fennel pollen and almonds 17
- charred carrots with sunflower seed aioli, pickled spring onions and shiitake ricotta 17
- chicken liver crostini with mint and stone fruit marmalade 18
- jamón serrano with cave aged butter, apples, pickled celery, and baguette 24
- hamachi crudo with marinated cucumbers, salsa verde and dill 20
- smoked ocean trout with crème fraîche vinaigrette, piprare and herbs 10
- wood oven roasted shrimp with merguez spice butter, tomato and burnt lemon 20
- potato and salted cod brandade with garlic crostini and chives 21
- charred octopus with watermelon, salted yogurt, green chili and pistachio 21
- roasted monkfish with marinated summer squash, anchovy butter and oiled cured olives 25
- roasted butcher's steak with charred eggplant, plums and parmesan 25

**large-plates**

- 'deluxe' focaccia with taleggio cheese, ricotta, truffle oil and fresh herbs 20
- pepperoni pizza with burrata cheese 20
- summer squash pizza with gruyère cheese, espelette chili and arugula 22
- whole roasted branzino with roasted farm peppers, pickled corn, basaek and jamón 45
- slow roasted pork shoulder with chorizo sofrito, little neck clams and apricot 36
- roast chicken with crisp potatoes, aoli, persian cucumbers, pickled banana peppers, tomatoes and salsa verde 35

**handmade-pasta**

- shrimp stuffed pappardelle pasta with smoked almonds and cherry tomatoes 24
- squid ink chittara pasta with merguez, sherry, smoked trout roe and oregano 22
- smoked paprika rigatoni amatriciana with cured pork guanciale and smoked scamorza cheese 20
- orecchiette pasta with charred broccoli, jalapeño and pistachio pesto 22

**cheese plates**

- 8 oz ... $1 for all 3 (all cheese is served with seasonal jam, onion marmalade, honeycomb and spiced nuts)
- crown finish coves bismark sheep's milk (firm, nutty)
- carr valley mobay sheep and goat's milk (semi firm, earthy)
- crown finish coves crown jewel cow's milk (semi firm, buttered toast)

**dessert**

- chocolate baklava 12
- walnuts, pecans, chocolate mousse and coffee frozen yogurt
- frozen chocolate souffle 15
- with candied plums and maitre d' ice cream
- basque cake 12
- with blueberry compote, candied almonds and orange blossom ice cream
- affogato 11
- sweet cream gelato with espresso and vanilla shortbread
- gelato 4 (by the scoop)
- chocolate sesame gelato
- blackberry elderflower sorbet

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**roof top 'bar avec' BRUNCH**

Saturday & Sunday 10am-1:30pm
*book via Took

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**please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed**

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2 September 2021

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consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness