SNACKS

FRESHLY SHUCKED OYSTERS 5.25/ea
Assorted Accoutrements

DOUBLES 8
Fried Bread, ChickPea Curry, Cucumber & Tamarind Chutneys, Hot Pepper Sauce

CHICKEN LIVER BRÛLÉE 13
Chicken Liver Pate, Brandy Shallot Reduction, Caramelized Sugar, Warm Baguette

MUHAMMARA AND FLATBREAD 13
Middle Eastern Roasted Red Pepper Dip, Pecan, Cumin, Pomegranate Molasses, Housemade Naan

GRAZING BOARD 26
Selection of 5 Meats and/or Cheeses, preserves, pickles, Kozlik's Mustard, Crostini

* SMALL PLATES *

MOJAMA & BIBB SALAD 12
In-House Spanish Dry Cured Tuna, Shaved Fennel, Olives, Grapefruit, Toasted Almonds, Sherry Vinaigrette

ROASTED PEAR & ARUGULA SALAD 13
Shropshire Blue, Candied Pecans, Parsnip Crisps, Pickled Shallot, Maple Cider Vinaigrette

BURRATA & TOAST 26
Poached Peaches, Arugula Pesto, Dukkah, Crostini

SPINACH AND RICOTTA ROTOLO 18
Spinach & Ricotta Stuffing, Lasagna Noodles, Grilled Mozzarella, Tomato Conserva

* LARGE PLATES *

12-HOUR SOUS-VIDE DENVER STEAK 35
Truffle White Bean Purée, Maitake Mushroom, Red Wine Veal Stock Reduction

ROAST BONE MARROW 32
Caper and Parsley Salad, Kozlik’s Mustard, Maldon Salt, Warm Baguette

BRAISED LAMB SHANK 35
Sage and Ricotta Gnudi, Butternut Squash Puree, Brown Butter Crumb, Gremolata

CREAM BRÛLÉE 10
Classic French Custard; Vanilla or Feature Flavour

VEGAN CHOCOLATE BAR 10
Coconut Shortbread, Chewy Tahini Caramel, Chocolate Ganache Coating

FEATURE DESSERT
Ask Your Server About Our Dessert Feature

* DESSERTS *

FRONT OF HOUSE: JAKE HAZLE • CULINARY: ANTHONY ABDULLAH