

Milk Beach

NIBBLES	Gordal pitted olives (vg)	3.5
	St John Bakery sourdough, whipped cultured butter (vgo)	3
RAW	Two Carlingford oysters, jalapeno tabasco, green apple granita	9
	Scallop crudo, pickled kohlrabi, horseradish, chilli	10
	Tuna tartare, kaffir lime vinaigrette, puffed nori	12
	Kingfish crudo, mango, yuzu kosho, radish, trout roe	12
VEGGIES	Stracciatella, hot honey, plum, rosemary, toasted hazelnut (v)	13
	Charred leek, coconut tahini, chermoula, toasted macadamia (vg)	12.5
	Radicchio, goats curd, pear, candied walnuts, citrus vinaigrette (vgo)	12.5
	Aubergine karaage, mirin glaze, peanut crumb (vg)	11
PLATES	Slow cooked lamb gyoza, black bean sauce, raspberry, parmesan crisp	14
	Prawn toast, sesame, gochujang sweet 'n' sour sauce	13
	Koji marinated chicken 'Schnitty', fermented chilli mayonnaise	19
	Monkfish & mussels yellow curry, peanut, choy sum, jasmine rice	28
ROBATA	Grilled oyster mushrooms, mushroom glaze, macadamia hummus (vg)	15
	Chicken yakitori, spring onion, goma dare, cucumber	17
	Flame grilled garlic prawns, fermented chilli butter	28
	Grilled whole market fish, xo butter, samphire	(mp)
	48 days dry aged Hereford T-bone, shiso chimichurri (600g)	72
Belted Galloway ribeye, tare marinade, oyster and tarragon butter (500/800g)	55/89	
SIDES	Chicken salt chips (vg)	4
	Crispy potatoes, miso butter (v)	8.5
	Grilled tenderstem broccoli, sambal, sesame, crispy onions (vg)	8.5
	Mixed leaves, avocado, parmesan (vgo)	7

(v) vegetarian, (vg) vegan, (vgo) vegan option available, (mp) market price

Please alert your server to any allergies or dietary requirements.

A discretionary 12.5% service charge will be added to your bill. Card or contactless payment only.