

NIBBLES

Chickpea tofu, coconut chutney, chilli oil.....	7
Ottolenghi roasted spiced nuts.....	6.1
Bread board, Kalamata olive oil.....	7

VEG

Burrata, spiced pickled Charentais melon, coriander seeds.....	16.5
Aubergine, cashew tahini, tomato sambal.....	15.5
Heritage tomato, smoked dashi vinaigrette, green kombu pesto.....	16.5
Runner beans, pineapple sambal, coconut brittle.....	14
Crispy mushrooms, Thai basil aioli, pickled enoki.....	16
Hawaii roasted kohlrabi, coconut tahini, gooseberry, chermoula.....	15.5
Valdeón cheesecake, beetroot, thyme honey, almonds.....	17

FISH & MEAT

Miso glazed cod, artichoke purée, peas.....	27.5
Seared octopus, butter bean aioli, XO sauce.....	26.5
Seared ox tongue, burnt butter hummus, marinated peppers, ladopita.....	18
Soy glazed grilled pork belly, pear mostarda, basil.....	18.5
Durban leaf meatballs, pickled daikon, nasturtium leaf.....	19.5

MAINS

Farro risotto, spinach pesto, caramelised leeks, preserved lemon.....	29
Seabass, coconut sauce Véronique, chimichurri.....	39.8
Black lime spring chicken, annatto oil, carli pepper.....	38

SIDES

Baharat-buttered new potatoes, tarragon.....	7.8
Butterhead lettuce, mixed seeds, yuzu.....	7.8

Please let your waiter know if you have any food allergies

Prices are inclusive of VAT/ A discretionary 12.5% service charge will be added to your bill