

# LUNCH MENU

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## CHARCUTERIE BOARD 30

PREMIUM CURED MEATS, CAPER BERRIES,  
WHITE ANCHOVIES AND SOUR DOUGH

## SMALL PLATES

### GREEN OLIVES ON ICE 9

### TRIPLE COOKED HAND CUT CHIPS 8.5

CONFIT GARLIC AIOLI

### WHITE BEAN DIP 10

TOASTED SOUR DOUGH

### BLUE CHEESE CROQUETTES (3PCE) 12

HONEY MUSTARD VINAIGRETTE

### PORK RILLETTE 14

DUCK FAT, HERBS AND THYME PORT JELLY

### FRIED HALOUMI 18

MARMALADE, SULTANA AND DARK CHOCOLATE  
PORT SAUCE

### HOUSE MADE CITRUS CURED SALMON. 18

FRISÉE LETTUCE, CAPER BERRIES, PICKLED  
RED ONION AND HORSERADISH

### HEIRLOOM CARROTS 15

CANDIED HAZELNUTS, WITLOF, LABNE AND  
HONEY WALNUT DRESSING

### TASTING PLATE

CHEF'S SELECTION FROM THE SMALL PLATES

SMALL 25

LARGE 45

## MAINS

### CHICKEN & QUINOA SALAD 22

APPLE, ALMOND, CRANBERRY AND POACHED  
RHUBARB

### WAGYU BURGER 19.5

BRIOCHE BUN, CHEESE, TOMATO RELISH,  
ZUCCHINI PICKLES, COS LETTUCE, AIOLI AND  
HAND CUT CHIPS

### ASIAN PORK BURGER 19.5

CRISPY PORK BELLY, BEAN SHOOTS, HERBS  
AND CHILLI DRESSING

### HANDMADE GNOCCHI 25

SPRING GREENS, MINT, BEURRE-NOISETTE  
AND PERSIAN FETTA

### HOUSE-MADE LINGUINE 34

CONFIT OCTOPUS, VONGOLE, CRAB AND CHILLI

### CHICKEN KRITHARAKI 27

LEMON, WHITE WINE AND HERBS

### FORREST MUSHROOM RISOTTO 25

THYME, GRANA PADANO AND PINE OIL

### SOUS-VIDE BEEF ONGLET 32

POMME PUREE, CARAMELISED ONIONS,  
MUSHROOM AND JUS

### BALLANTINE OF CHICKEN COOKED IN HAY 28

SWEET CORN PUREE, CHARRED LEEK,  
CAULIFLOWER AND CHICKEN JUS

### VANILLA BUTTER CONFIT SALMON 29

AVOCADO, BLOOD ORANGE, NASTURTIUM  
COULIS, ASPARAGUS AND HORSERADISH  
FOAM

### CONFIT PORK BELLY 28

CAULIFLOWER, APPLE, CUCUMBER, RADISH,  
FENNEL AND JUS

### CHEESE PLATE 30

LOCAL AND IMPORTED CHEESES, HOUSE MADE  
LAVOSH, FRUIT, NUTS AND QUINCE PASTE

