

## TO START

<b>Flat bread</b> , black garlic, sesame VG	7
<b>Sweet corn tempura</b> , togarashi, parmesan cheese VG	9
<b>Organic beetroots</b> , shiso, lime vinaigrette VG, GF	13
<b>Caponata</b> , fig, honeymoon melon VG, GF	12
<b>Burrata</b> , tomato, kimchi coulis V, GF	16
<b>Lentil salad</b> , cucumber, peach, mint VG, GF	15
<b>Yellowtail crudo</b> , ponzu, papaya pomelo salad GF	22
<b>Tuna tartare</b> , crème fraîche, citrus dressing GF	24
<b>Wagyu beef tartare</b> , Wynford Farm crostini GFA	32

## IN THE MIDDLE

<b>Courgette flowers tempura</b> , cacio e pepe V	17
<b>Agnolotti pasta</b> , Tuscan kale, walnut, sweet corn, girolles V	22
<b>Fettuccine pasta</b> , hand cut beef ragu, parmesan cheese	28
<b>Lobster ravioli</b> , ginger, makgeolli beurre blanc	35

## MAIN

<b>Roasted baby chicken</b> , preserved lemon, taggiasca olives GF	26
<b>Wild sea bass</b> , fingerling potato, fennel, tapenade, lobster bisque GF	44
<b>Lamp rack</b> , Chermoula spice, bagna càuda, trombetta salad GF	39
<b>Dry aged ribeye</b> , Hereford beef, bordelaise sauce - 400 g GF	69
<b>Vegetable tart tartine</b> , miso caramel Arlequin, labneh V	28
<b>Half native lobster</b> , butter poached, warm salad, raspberry vinaigrette GF	48

## LARGE PLATE TO SHARE

<b>Heritage beef ribeye on the bone</b> , Gochujang glaze, grilled kimchi - 900gm - 1kg GF	135
<b>Fish of the day</b>	56
<b>Catch of the day</b>	Market Price

## SIDE DISH

<b>Mixed grilled beans</b> , confit shallot vinaigrette V, GF	7
<b>Broccolini</b> , almond butter VG, GF	7
<b>Mixed green salad</b> V, GF	7
<b>Fries</b> V, GF	6

Please inform us of any allergies & ask for further details of dishes that contain allergens.  
Adults need around 2000 kcal a day. (gf) - gluten free, (ve) - vegan, (v) - vegetarian