



## 19th May 2017

Sourdough with Cultured Butter and Harissa **4**

Zhoug Spiced Almonds **7** Warm Olives **9**

Roasted Thyme Mushrooms finished with 20yr Sherry Vinegar **13**

Haloumi with Sweet Red Pepper Relish and Rosemary Oil on Grilled Bread **(3) 15**

Sautéed Prawns in Kashmiri Chilli and Garlic **16**

Crispy Black Pudding, Organic Winter Nelis, Puffed Buckwheat and Mustard Seed Oil **15**

Citrus Cured Salmon, Celeriac Remoulade, Green Apple, Pickled Daikon and Shiso **17**



Spiced Butter Braised Leek, Freekeh and Farro Fermented Grains, Fennel Pollen Honey Yoghurt and Leek Oil **20**

Pan Fried Fish, Aromatic Smoked Mussel Sauce with Roasted Jerusalem Artichoke Puree **25**

Chargrilled Shawarma Lamb Rump with Beetroot Borani & Smoked Yoghurt **26**

Crisp Roast Pork Belly, Coco Bean Puree, Pernod Braised Fennel and Burnt Orange **26**

Stout Braised Beef Cheek, Roasted Cauliflower, Bone Marrow Dukkah and Red Sea Chicory **28**



Curly Endive and Baby Cos Salad, Sumac Croutes and a Date & White Soy Dressing **9**

Crushed Gourmet Potatoes with Confit Onion, Capers, Nigella Seeds and Orange **10**

Roasted Spiced Butternut, Wine Pickled Sultanas, Toasted Seed Mix with Sour Iranian Lemon **11**



Peanut Butter and Milk Chocolate Truffles **(3) 6**

Prune and Orange Steamed Pudding with Earl Grey Milk Chocolate, Spiced Pumpkin Ice Cream and Sesame Crisp **15**

Burnt Butter Ice Cream, Banana Sponge Cake, Oat and Ginger Crumb and Lemon Syrup **15**

Cashel Blue 70g (Ireland), Persimmon Jam, Oat Crackers **15**

Amadeus 70g (France), Quince Paste, Oat Crackers **15**

Vienna Coffee, Vanilla Cream, Raisin Chocolates & Pampero Aniversario Rum **15**

*All Credit Card transactions incur a 2.5% service charge*

*Open Monday to Sunday from 11.30am*