

sis

SMALL PLATES

Freshly baked sour dough flat bread	9
Whipped garbanzo bean hummus, crispy chilli oil, parsley	17
Smoked salmon parfait, baby cucumber, preserved lemon	18
Mushroom tzatziki, fried enoki, truffle oil	18

SALADS

Freshly shucked local oysters on ice, lemon, shallot vinegar (6)	42
Chilled market fish crudo, cashews, pickled grapes, guindilla, verjus	28
Local burrata, Jerusalem artichoke, golden raisin, garlic oil	28
Glazed lamb ribs, black garlic, pomegranate, green harissa	29
Free farmed pork & fennel meatballs, pomodoro sauce, stracciatella	29
Crispy calamari, toum, chilli oil, lemon	27

LARGE PLATES

Baby cos, prosciutto, pecorino, brioche crumb chives, cured egg yolk	29
Chickpea tabouleh, fresh herbs, pomegranate, cucumber, tomato, feta	27

Spanish fried chicken, 'nduja butter, hung yoghurt romesco, lemon	39
Rotolo, spinach, ricotta, toasted walnut, brown butter, parmigiano Reggiano	34
Sticky braised beef cheek, truffle linguine, pecorino	42
Scotch fillet, fried gnocchi, mushroom ketchup, truffle jus	48
Market fish, saffron and chorizo risoni, lemon and herbs	44
Slow cooked lamb kleftiko, fried agria, dukkha	94

SIDES

Rocket salad, white balsamic, shaved persimmon, pecorino	16
Herbed potato fries, parmesan, truffle	15
Brussel sprouts, garlic, pancetta, ricotta salata	16
Roast cauliflower, torched raclette, hazel nuts, brown butter	17