



SAMPLE MENU

Giarraffa Olives, Yuzu Kosho **6**

Vegetable Achar, Peanut, Apple **8**

Puff Beef Tendons, Tomato Pancetta Kilpatrick, Oyster Mayo **9**

Lemon Myrtle Crusted Jicama, Poponcini Pepper Cream **9**

Arepa, Eggplant Sambal, Bergamot Labneh **9**

Minestra Nera, Puntarelle, Tonda Gentile Langhe Hazelnuts, Lemon Miso Tahini **9.5**

Kohlrabi, Young Coconut, Lebanese Cucumber, Curry Oil, Cashew **9.5**

Sprouts Slaw, Oyster Mushrooms, Macadamia, Yeast Flakes Parmesan Vinaigrette **9.5**

Char-Grilled Broccoli, Chinkiang Vinegar, Salted Egg Yolk **10**

Coco de Paimpol Haricot, Marjoram, Pecorino Toscana, Peppers, Smoked Almond **11.5**

Charred Butternut Squash, Kaffir Lime Coconut Salad, Apple Cucumber Shrub **12**

BBQ'd Galician Octopus, XO, Pickled Daikon, Cavolo Nero **24**

Stone Bass, Pistachio Sambal, Brown Shrimp Yoghurt, Lotus Crisp **26**

Halibut, Shiitake, Turnip, Vadouvan **26**

Spiced Gloucestershire Goat, Salted Green Chilli Yoghurt, Pickled Red Onion **23**

Crispy Pork Belly, Wild Forest Pepper Caramel, Pomelo **24**

Beef Short-Rib Pastrami, Fermented Turnip, Sour Wood Ear Mushroom **26**

D E S S E R T

Miyagawa Sorbet, Turmeric, Apple **7.5**

Piura Porcelana Chocolate Sorbet, Pistachio, Tonka **7.5**

Annin Tofu, Quince, Pickled Rose Petals **8**

Rapeseed and Bay Leaf Ice Cream, Black Sesame Cookie, Miso Caramel **8**

Pineapple Brulee Tart, Tamarind Butterscotch, Cream Cheese Cubeb Pepper Ice Cream **8.5**

Caramelised White Chocolate, Grapefruit, Pink Peppercorn **8.5**