



## SAMPLE MENU

Giarraffa Olives, Yuzu Kosho **8**

Vegetable Achar, Peanut, Apple **9**

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

Puff Beef Tendons, Tomato Pancetta Kilpatrick, Oyster Mayo **11**

Arepa, Eggplant Sambal, Bergamot Labneh **10**

Kohlrabi, Young Coconut, Lebanese Cucumber, Curry Oil, Cashew **10.5**

Hispi Slaw, Oyster Mushrooms, Macadamia, Yeast Flake Vinaigrette **11.5**

Char-Grilled Broccoli, Chinkiang Vinegar, Salted Egg Yolk **12**

Tokyo Turnips, Fontina, Spaghetti Squash, Pumpkin Seed Butter **12**

Forbidden Rice, Vegetable XO, Daikon, Turnip **12.5**

Winter Tomato and Coconut Salad, Green Strawberries, Tomato Shrub **14**

Persimmon, Burrata, Sour Apple, Pickled Jalapeño **15**

BBQ'd Galician Octopus, Salt-Baked Avocado, Black Garlic, Tomato Jerky **26**

Olive Oil Poached Gurnard, Caramelised Black Olive, Anchovy Sauce Vierge **28**

Dry Aged Halibut, Mustard-Seed Potato, Coconut Rempah **32**

Spiced Monmouthshire Hogget, Black Barley, Minestra Nera, Ficu **28**

Crispy Pork Belly, Wild Forrest Pepper Caramel, Pomelo **30**

Beef Short-Rib Pastrami, Butterscotch Horseradish, Pistachio Pesto **32**

## D E S S E R T

Pearl Barley Pudding, Oat Amazake, Blood Orange Curd, Hazelnuts **8**

Annin Frozen Marshmallow, Roasted Rhubarb, Walnut Streusel **8.5**

Piura Porcelana Chocolate Sorbet, Pistachio, Tonka **9**

Rapeseed and Bay Leaf Ice Cream, Black Sesame Cookie, Miso Caramel **9**

Pineapple Brulee Tart, Tamarind Butterscotch, Cream Cheese Cubeb Pepper Ice Cream **9.5**

Chocolate Arepa! Beni Savannah Wild Dark Chocolate Mousse, Blackcurrant **10**