



## T O D A Y ' S   O F F E R I N G

**2 Courses for £50**

**3 Courses for £60**

### STARTERS

Arepa, Eggplant Sambal, Bergamot Labneh  
Mangal Flame Badgers Beetroot, Pumpkin Seed Granola, Cashew Nut Butter  
Halibut Belly Tartare, Green Clementine, Miso Aioli, Dashi

### MAINS

Nasi Jagung, BBQ Maitake Mushrooms, Candied Jalapeños  
( Black Truffle Supplement £10)  
Dry Aged Halibut, Oxtail, Morel, Soy Koji Butter  
Cured Pork Belly, Black Apple, Corn

### DESSERTS

Piura Porcelana 75% Chocolate Sorbet, Pistachio, Tonka  
Caramelized Coconut Sticky Rice, Jackfruit Sorbet

### SNACKS & SIDES

Masala Spice Chickpeas 3.5  
Spiced Corn Bread, Smoked Curry Stem Oil 8  
Puff Beef Tendons, Tomato Kilpatrick, Oyster Mayo 12  
Grilled Sprouts, Pecan Praline, Sprout Top Seaweed 12  
Potato, Yeast, Chives 12  
Seurat Lettuce, Tamarind, Chilli, Mix Seed Granola 12



### Welcome Snacks

#### **Arepa, Eggplant Sambal, Bergamot Labneh**

A ground maize dough, fermented for 8 days. Served with Chef Scully's Mum's eggplant sambal.

#### **Purple Beetroot, Urap Sayur, Peanut & Chilli Miso**

Thinly sliced beetroot is slow cooked in its own juices, glazed with fig leaf vinegar. Urap sayur is a caramelized spiced shredded coconut.

#### **Dry Aged Halibut, Oxtail, Morel, Soy Koji Butter**

Halibut is dry aged from between 7-10 days, seared on the plancha and confit in duck fat. Soy Koji Butter sauce is made from the Oxtail braising liquor.

#### **Cured Pork, Black Apple, Corn, Smoked Jus**

Pork cured for 24 hours, cooked for 48 hours, served with a fudgy black garlic & apple purée.

#### **Florida Pink Grapefruit Sorbet, Candied Skin**

A zesty sherbet flavoured with candied, dehydrated Grapefruit skins & fresh Grapefruit cubes.

#### **Jerusalem Artichoke, Honey Comb, Crème Fraiche, Truffle**

An earthy & sweet dessert that show cases black truffle.

### Petit Fours

£110



**Sparkling Wines & Champagne**

Hindleap Rose, Bluebell Vineyards, Brut, Sussex, England, 2015	14	70
Classic Cuvee Hindleap, Bluebell Vineyards, Brut, Sussex, England, 2011	85	
Henriet-Bazin Blanc de Blancs, Premier Cru, Extra Brut. Champagne, NV 16	87	
Bollinger Special Cuvee, Brut, Champagne, France, NV		110
R de Ruinart, Brut, Champagne, France, NV		145

**Rose Wines**

Chateau Paradis, Vin De Provence, France, 2020	10	48
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**Orange Wines**

Rkatsiteli, Tbilvino's Qvevris, Kakheti, Georgia, 2020	9	42
Pinot Grigio Ramoro, Cantina Orsogna, Italy, 2020	9.5	45
Esoterico, Fiano, Moscato, Riverland & Clare Valley, Australia, 2021	60	
ZBO Zibibbo, Brash Higgins, South Australia, 2021	70	

**White Wines**

<b>Australia</b>		
Chardonnay, Vasse Felix, Western Australia, 2019	15	72
Semillon, Winemaker's Selection Vat 1, Tyrrell's Wines, New South Wales, 2016	120	

<b>Austria</b>		
Grüner Veltliner, Strass Allram, Kamptal, 2020	10	48

<b>France</b>		
Muscadet, La Pêcherie, Jérémie Huchet, Loire Valley, 2020		38
Sancerre, Mercy Dieu, Domaine Bailly Reverdy, Loire Valley, 2021	60	
A Minima Blanc, Domaine Trapet, Alsace, 2020	14	64
Macon-Verze, Domaines Leflaive, Macon, Burgundy, 2020		75
Chablis 1er Cru Vaillons, Jean Dauvissat Pere & Fils, Burgundy, 2020	95	
Puligny-Montrachet, Domaine Jean Pascal, Burgundy, 2020		110

<b>Germany</b>		
Weissburgunder, Andreas Bender, Mosel, 2020	10	48

<b>Italy</b>		
Zibibbo, Maganza, Luna Gaia, Sicily, 2021	9.5	46
Vermentino, Tenuta Olianias, Sardinia, 2021	11	50

<b>New Zealand</b>		
Pinot Gris, Roaring Meg Range, Mt Difficulty, Central Otago, 2020	45	

<b>South Africa</b>		
Sauvignon Blanc, Elgin Vintners, Elgin, 2020		43
Chardonnay, Bateleur De Wetshof Estate, Robertson, 2018		85

<b>Spain</b>		
Verdejo, Sobre Lias, Finca Montepedroso, Rueda, 2021	40	
Albariño, Zarate, Eulogio Pomares, Rias Baixas, 2021		52

<b>USA</b>		
HdV Chardonnay, Hyde de Villaine, Napa, 2015		170

**Red Wines**

<b>Argentina</b>		
Petit Verdot, Terroir Series, Ruca Malen, Mendoza, 2019		45

<b>Australia</b>		
Pinot Gris & Syrah, Little Red, Unico Zelo, South Australia, 2021		48

<b>Chile</b>		
Carmenere, Arboleda, Aconcagua, 2019	9.5	45

<b>France</b>		
Syrah, Monier Perreol, Vin de Pys des Collines Rhodaniennes, 2021	58	
Chateauneuf du Pape, Domaine Grand Tinel, Rhone Valley, 2017	79	
La Dame d'Angludet, Margaux, Bordeaux, 2016		90
Chateau d'Issan, Margaux, Bordeaux, 2016		190
Chateau Lynch Bages, Pauillac, Bordeaux, 1990		570

<b>Greece</b>		
Xinomavro, Markovitis Winery, Naoussa, 2017		60

<b>Italy</b>		
Dolcetto, Colombe, Renato Ratti, Langhe, 2021	11	50
Vite Colte Barbaresco Spezie, Piedmont, 2015		90
Amarone Classico, Terre di Cariano, Beretta, Valpolicella, Veneto, 2013	110	
Brunello di Montalcino, Selezione, Colombini, Tuscany, 2015	160	

<b>New Zealand</b>		
Gamay Rouge, Te Mata Estate Vineyard, Hawkes Bay, 2021		60
Pinot Noir, Muddy Water, Waipara, 2018	13.5	67

<b>Spain</b>		
Garnacha, Vina Zorzal, Navarra, 2021		9.5 45
Mencia, El Castro de Valtuille, Bierzo, 2019		65
Tinto Pesquera, Reserva, Ribera Del Duero, 2018		95
Vega Sicilia Unico, Bodegas Vega Sicilia, Ribera del Duero, 2012	530	

<b>USA</b>		
Zinfandel, Long Barn, Napa, California, 2019	9.5	45
Pinot Noir, La Crema, Monterey, California, 2019		58
Zinfandel, Ridge Geyserville, Alexander Valley, California, 2019	110	
Pinot Noir, Les Voisine, Copain, Anderson Valley, California, 2017	120	
Othello Dominus Estate, Napa, California, 2014		120
Vérité Le Désir, Sonoma County, 2010		410

**Sweet and Fortified Wines**

Manzanilla, Solear Barbadillo, Jerez, Spain, 750ml	8.5	40
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La Fleur d'Or, Sauternes, France, 2018, 375ml		12 55
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Verdelho, Henriques & Henriques, Madeira, Portugal, 15yo, 500ml	12	80
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Ruby Porto, Ferreira, Douro Valley, Portugal, 750ml	10	55
Dindarello, Maculan, Veneto, Italy, 2020, 750ml	9.5	70
Pedro Ximenez, El Maestro Sierra, Jerez, Spain, 750ml	10	70