



DINNER 18.00 – CLOSING

Wild farmed sourdough 2.5

Starters

Beef tomato tartar, avocado mousse, crispy caramel black sesame seed, tomato pearl 8

Gathering plate 11
house ricotta, hummus, labneh, tirokafteri, garlic spread, bread

Calamari fritti (mushrooms), mango salad, lemon & chilly mint mayo 12

Soup of the day 7

Salads

F*ck it ... Caesar's 14
Romaine lettuce, chicory, ch*cken kebab, sesame mayo, parmesan flakes, crouton

Hummus Crunch Salad 14
Grilled horta, hummus, heritage carrots, hazelnuts, pea shoots, edible flowers, olive oil, lemon

Mains

Bucatini cacciatore 14
Ch*cken, slow cooked tomato, basil, house ricotta

Farfalle salsiccia e fagioli 14
Sausage, cannellini beans, sage, house ricotta

Aubergine katsu 15
Creamy fennel and artichoke braised in wine, herb butter

Lion's mane dauphinoise 18
Mushroom steak, potato dauphinoise, grilled asparagus, courgette and spring onion espuma

Pepper steak 15
Sous vide mushrooms, porcini duxelles, smokey potatoes fondant, mediterranean condiments

Desserts

Baklava cheesecake 12
Assorted nuts, rose cream cheese, mixed nut butter creams, rose water foam

Broken hazelnut torte 11
Hazelnut cake, mocha, vanilla, chocolate ganache, caramel and hazelnut dust