



F O O D M E N U

T O S H A R E

NATURAL OYSTERS & MIGNONETTE / 6

GRILLED OCTOPUS, 'NDUJA & PRESERVED LEMON / 16

STRACCIATELLA, WATERCRESS SALSA VERDE,
WALNUTS & FOCACCIA / 22

WHIPPED COD'S ROE, SALMON ROE & GAME CHIPS / 25

BEEF TARTARE, ANCHOVY EMULSION, CURED EGG YOLK &
CHICKPEA CRACKER / 26

CHARCUTERIE PLATE, HOUSE PICKLES & LAVOSH / 32

M A I N S

250G SOUTHERN RANGES PORTERHOUSE MBS2+
& BAGNA CAUDA BUTTER / 38

SAGE GNOCCHI, BUTTERNUT SQUASH, SPINACH, PINE NUTS &
CHÈVRE / 27

HALF GRILLED CHICKEN, PEARL BARLEY, CONFIT ARTICHOKE
& SALSA VERDE / 33

STEAMED MUSSELS, WHITE WINE SAUCE, PARSLEY BUTTER
& HOUSE CUT FRIES / 29

S I D E S

CHARRED BROCCOLINI, RICOTTA, BLACK OLIVE TAPENADE &
ALMOND / 14

CELERIAC GRATIN, TARRAGON & CURED EGG YOLK / 16

TIPPLER'S HAND CUT FRIES & AIOLI / 14

MIXED LEAF SALAD / 10

C H E E S E

CHEESE PLATE, QUINCE PASTE & LAVOSH / 19

SELECTION OF THREE CHEESES WITH QUINCE PASTE & LAVOSH / 27

D E S S E R T

VANILLA PANNA COTTA, RHUBARB & PISTACHIO CRUMBLE / 16

MILLE FEUILLE, CRÈME PÂTÉ & BURNT ORANGE / 16

