

À LA CARTE

HOUSE CHARCUTERIE

Penelope Gildas & Devilled Eggs	16
Jamon Iberico, Pickled Peppers	39
Florence Goats Cheese, Honeycomb	18
Bresaola, Broadleaf Rocket, Grana Padano	16
Mortadella, Section28 Mont Forte, Jatz, Onion	27
Atomizer Olives	14

SNACKS

House Bread, Wild Garlic Butter, Parmesan Crumb	12
Oysters Penelope, Champagne & Strawberry Mignonette (4)	26
Pan Con Tomate, Cantabrian Anchovy	15
Scallop, Potato Scallop, Oscietra Caviar, Chives	18
Fish Finger Sanga, Tartare	16
Blistered Shishito Peppers, Confit Lemon Tahini	19

SMALL PLATES

Wagyu Beef Tartare, Horseradish, Pecorino, Pickles	32
Crudo, Ahi Tuna, Citrus, Capers	25
Lamb Ribs, Olive Jam, Cucumber	26
Chicken Tenders, Buttermilk Ranch, Hot Honey	22
Duck Paté, Pickled Sour Cherry, Toast	22
Stracciatella, Fennel, Lemon Olive Oil	18

MAINS & GRILL

Steak Frites, Au Poivre, Cognac & Green Peppercorn Sauce	60
Panfried Fish, English Spinach, Parsley Sauce	48
Chicken Thigh Cotoletta, Wild Garlic, Capers, Potato Salad	35
Pasta Alla Vodka, Smoked Mozzarella, 'Nduja, Stracciatella	32
Dry Aged Duck, Orange Glaze, Golden Beetroot, Parsnip	48/90

SIDES

Waldorf, Granny Smith, Walnuts, Grapes, Fourme D'Ambert	16
Tomatoes, Stone Fruit, Goats Curd, Pepper Berry	18
Carrot, 'Nduja, Macadamia Cream	15
Fries, Salt & Vinegar, House Ketchup	14

options available
vego / vegan / pesca / gf / df

PLEASE NOTE PUBLIC HOLIDAYS INCUR A 15% SURCHARGE ON THE TOTAL BILL.



DESSERT

SWEETS

Citron Tart	16
Chocolate Crémeux, Laphroaig Whisky, Brandy Snap	18
Soft Serve Sundae:	16
Caramel + Popcorn Chocolate Peanut Butter Blackberry + Pistachio	

AFTER DINNER COCKTAILS

Cafe Noir	24
Grey Goose, Mancino Kopi, Caffè Borghetti, Fresh Espresso, Cream, Dark Cacao	
Old Fashioned	26
Angel's Envy Bourbon, Bitters, Sugar Cube	
Paper Plane	24
Angel's Envy Bourbon, Aperol, Nonino, Lemon	

DIGESTIFS

Chartreuse Green	15
Chartreuse Yellow	14
Cynar	11
Montenegro	11
Averna	11
Nonino	16
Fernet Branca	11
Branca Menta	11
Zucca Rabarbaro	11
Villa Massa Limoncello	12