



SMALL PLATES, BUT AN OCTAVE HIGHER

OYSTERS, 4

Fresh Lindisfarne oysters on ice,paired with Franciacorta (Italy), Laurent-Perrier, Cuvée Rosé,(France), Camden Stout(England) LEMON - TOBASCO - SHALLOT & RED WINE VINEGAR - SOY, LIME & GINGER

EVERY WEDNESDAY HALF PRICE OYSTERS

SHARING BOARD, 32

Perfect for sharing with a bottle of Serenello Prosecco (Italy), Rothschild Merlot (France), Havoc & Harmony Sauvignon Blanc (New Zealand)

PROSCIUTTO, CHORIZO, SALAMI, MOZZARELLA, GORGONZOLA, SMOKED CHEDDAR, FOCCACCIA, EVO, AGED BALSAMIC

FOOD

- 1. POMME ANNA 12 Potato terrine, truffle emulsion, wild mushrooms
2. BEETROOT 12 Beetroot textures, goats cheese mousse, hazelnut, dill
3. BURRATA 12 Burrata, heritage tomato, 'Nduja, basil
4. BEEF CARPACCIO 14 Rocket, parmesan, olive oil
5. BREAD ROLL 12 Confit chicken, truffle, roast garlic aioli
6. OXTAIL RAVIOLI 14 Celeriac, spinach, oxtail Jus
7. SCALLOPS 14 Sweetcorn, confit chicken wing, lardo
8. MONKFISH TAIL 14 Beef dripping potato, mussel veloute, chive oil
9. CURED SALMON 12 Wasabi creme fraiche, caper, lemon foam

PAIRING

- BERICANTO PINOT GRIGIO-VENTO, ITALY Citrus, peach, green apple
BALAURI PINOT NOIR, ROMANIA Black cherry, raspberry, cinnamon
WILLOWGLEN GEWURZTRAMINER RIESLING AUSTRALIA White pepper, lychee, pear
ROTHSCHILD MERLOT, FRANCE Raspberry, cherry, blackberry
HAVOC & HARMONY, SAUVIGNON BLANC, NEW ZEALAND Gooseberry, herbs, white stone fruit
BODEGA PIEDRA NEGRA ORGANIC MELBEC, ARGENTINA Black pepper, blackberry, red fruit
MINUTY PROVENCE ROSE, FRANCE Orange, peach, berries
CALMEL & JOSEPH PICPOUL DE PINET-LANGVEDOC, FRANCE Lime, lemon, elderflower
GOTAS DE MAR ALBARINO-RIAS BAIXAS, SPAIN Peach, apricot, nectarine