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MALDON OYSTER calamansi & chilli (add single shot martini, 5ea).....	6ea
FRIED OLIVES pork & prawn.....	6
FLATBREAD za'atar & bottarga taramasalata.....	12
BAKED SCALLOP, lardo, chervil & pangrattato.....	8
CANNOLO bluefin tuna belly & umai caviar.....	16
SALTIMBOCCA crispy sweetbread, guanciale & sage.....	12
LAMB CUTLET anchovy & white wine marinade.....	12ea

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COURGETTE CARPACCIO stracciatella & pistachio pesto.....	18
INSALATA DI MARE sea bass, prawn, scallop, octopus & crazy water.....	24
BEEF TARTARE bagna cauda, horseradish & artichoke.....	18
IBERICO SECRETO SCHNITZEL fennel pollen and katsuobushi.....	16
CACIO E PEPE cheung fun.....	22
RED PRAWN RISOTTO crab cream & chilli.....	32
IKEJIME TROUT MEUNIÈRE brown butter, capers & parsley.....	32
OCTOPUS burnt aubergine purée, salsa verde & tomato wholegrain mustard.....	34
IBERICO RIBS 24 hours slow cooked, house glaze.....	36
RIBEYE 600g UK dairy cow, peppercorn jus.....	88

SIDES

GARDEN SALAD apple vinaigrette.....	7
LEEK GRATIN comté & charred leek oil.....	13
FRIES aioli.....	7

DESSERTS

TIRAMISU ube, matcha & white chocolate.....	16
CHOCOLATE MOLTEN CAKE Salted Caramel & Creme Fraiche.....	16

APERITIF

DIRECT MARTINI 16
Tanqueray 10 Gin or Ramsbury Vodka,
Dolin Dry Vermouth, frozen

SUNSHINE NEGRONI 16
Papa Salt Gin, Campari, Azaline, Noilly Prat, Lime
Leaf, Limoncello