

Esther

* Puff bread, taramasalata, lemon zest, extra virgin olive oil	<i>chef's pick</i>	26
Baked saganaki, Greek Kefalograviera cheese, honey, chilli		34
Chorizo, Manchego croquetas (3)		26
Coastal lamb souvlaki, garlic toum (3)		31
Char-grilled leeks, labneh, pistachio pesto		29
Line-caught market fish crudo, cucumber, melon, mint		38
Village salad, barrel aged feta, sun-dried olives, tomato, cucumber		39
* Sean's steak tartare, freshly-ground grass-fed eye fillet	<i>chef's pick</i>	41
+ Add fries 9		

Ricotta gnocchi, scorched garden peas, mint, mizithra		39
Saffron risotto, orgy of mushrooms, chives		46
Cauliflower steak, pistachio, pomegranate		36
Line caught market fish, crayfish bouillabaisse, rouille, Mills Bay mussels		49
Bird and Barrow chicken Cotoletta, garlic & Pernod butter		49
Savannah grass-fed eye fillet 200gr, peppercorn sauce, roasted garlic		60

Coastal lamb shoulder, roasted garlic, anchovy, Moroccan olives		115
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Petite green leaves, Witlof, baby gem, hummus		19
Cavalo nero, anchovies, chilli, lemon		22
Duck fat Agria potatoes, rosemary, garlic		22

Dessert

Golden Rose, mocha mousse, Kahlua sabayon, Valrhona Dulcey		24
Apple tarte, almond, vanilla bean ice cream		23
Chocolate Bunet (crème caramel), Amaretti		24
Aged Comté, crackers, quince		19/45gr