

Esther

* Puff bread, taramasalata, lemon zest, extra virgin olive oil <i>chef's pick</i>	26
Pork, fennel stuffed chicken wing, nduja butter	14ea
Baked saganaki, Greek Kefalograviera cheese, honey, chilli	34
Chorizo, Manchego croquetas (3)	26
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
Aged Comté tart, tomato rhubarb relish	28
* Spiced organic ox tongue souvlaki skewer, garlic, lemon <i>chef's pick</i>	26
Ricotta gnocchi, scorched garden peas, mint, mizithra	39
Saffron risotto, orgy of mushrooms, chives	46
Truffle rag pasta, confit egg yolk, Perigord truffle, pangrattato, chives	48
Cauliflower steak, pistachio, pomegranate	36
Char-grilled Yellowbelly flounder, café de Paris butter	39
Bird and Barrow chicken Cotoletta, garlic & Pernod butter	49
Savannah grass-fed eye fillet, peppercorn sauce, roasted garlic	60
<i>+ Add truffle butter or freshly shaved Perigord truffle 18</i>	
Coastal lamb shoulder, roasted garlic, anchovy, Moroccan olives	115
Speckle Park, 13 year old, 60 days lush pasture fed, 21 days aged	22/100g
<i>Our daily selection of cuts is available on request, please ask your waiter</i>	
Petite green leaves, Witlof, baby gem, hummus	19
Cavalo nero, anchovies, chilli, lemon	22
Duck fat Agria potatoes, rosemary, garlic	22

Dessert

Apple tart, vanilla bean ice cream	23
Rhubarb ricotta tart, rose hibiscus ice cream	23
Dark chocolate pudding, pistachio gelato, Luxardo cherries	24
Aged Comté, crackers, quince	19/45gr