



MENU

Charcuterie Board | 140 | 220

Marinated Olives | 30

Toast, Lardo, Anchovy | 70

Cucumber, Celery, Fish Sauce, Sesame, Lime, Coriander | 70

Green Bean, Pecorino, Grapefruit, Red Onion | 80

Kohlrabi, Blue Cheese, Capers, Mustard | 80

Aubergine, Yoghurt, Mint, Thyme, Pine Nut | 80

Raw Beef, Broad Bean, Jerusalem Artichoke, Herb Salad | 90

Baby Gem, Boccarones, Romesco, Almond | 110

Pizza Tomato, 'Nduja, Mozzarella, Kale | 140

Pizza White, Baby Potato, Rosemary, Ricotta | 140

Pork, Turnip, Pear, Jus, Mustard | 140

Kingklip, Black Olives, Baby Marrow, Tomato, Salami Chili | 140

Lamb Rib, Honey, Salsa Verde, Lemon | 140

Madeleines, Passionfruit | 60

Rhubarb, Raspberry Crumble, Vanilla Ice Cream | 80

Flourless Chocolate Olive Oil Cake, Crème Fraiche | 80

Rum Raisin Ice Cream | 60

Chocolate Sorbet, Olive Oil, Salt | 50

Chef's Choice Sharing Menu | 395

With Paired Wines | 795

Please inform your waiter of any dietary requirements