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MENU

- House Made Charcuterie Board | 215 | 325
Marinated Olives | 40
Potatoes, Rosemary & Lemon Salt, Tzatziki | 95
Toast, Lardo, Brown Anchovies | 110
Sheep Yoghurt, Watermelon, Cucumber, Mint, Chickpeas | 140
Beetroot, Curry, Cashew, Coriander, Saltana, Chilli | 150
Aubergine, Sumac, Yoghurt, Pinenuts, Mint, Cumin | 150
Raw Beef, Sour Cream, Red Onion, Dill, Trout Roe, Potato Crisp | 155
Baby Gem, Orange, Date, Red Onion, Red Wine Soaked Kilimanjaro | 185
Cabbage, Capers, Caesar Dressing, Brown Anchovies, Parmesan | 185
Octopus, Potato, Onion, Wine, Paprika, Olive Oil | 185
Burrata, Mixed Heirloom Tomato, Basil, Red Onion, Grilled Bread | 215
Pizza Tomato, Mozzarella, Spicy Salami, Red Onion, Fermented Chilli Honey | 210
Pizza White, Baby Potato, Rosemary, Baby Marrow, Ricotta | 210
Porchetta, Radicchio, Peaches, Thyme, Jus | 280
Line Fish, Butterbean, Kale, Smoked Tomato, Parmesan,
Sage Pesto, Green Olive | 295
Zuney Wagyu, Grilled Corn, Corn Juice, Jalapeño, Parmesan | 345

Limited Availability

- Oyster & Passionfruit Granita | 45
Yellowfin Tuna, Phantom Ash Goat Cheese, Orange, Jalapeño,
Green Garlic, Red Onion | 195
Four Cheese Pizza, Langbaken Sunset, Cremonzola
Kleinriver Gruberg, Ricotta, Honey | 245

Chocolate Sorbet, Olive Oil, Salt | 85
Popcorn Ice-Cream, Dulce de Leche, Candied Popcorn | 95
Add: Bacon Crumbs | 45
Raspberry Sorbet, Meringue, Cream | 115
Brioche, Passionfruit Curd & Brûlée Italian Meringue | 115
Burnt Custard, Strawberry, Cream, Shortbread | 125
Chocolate Basque Cheesecake, Chocolate Sauce & Crumb | 135
Paris Brest, Pistachio Crème | 145

Chef's Choice Sharing Menu | 695 p/p

Add:

- Paired Wines | 650 p/p
Premium Paired Wines | 1045 p/p

Please inform your waiter of any dietary requirements