

SEASONAL FOOD

small plates

To begin with, to share as starters,
or to enjoy alongside our seasonal dishes.

SLICE OF FOCACCIA
& HOUSE WHIPPED BUTTER — 6

WATERMELON — 9
Oregano – Leek Oil – Lime

AVOCADO — 8
Furikake – Sudachi Shoyu

COEUR DE BOEUF — 9
Herb oil – Smoked Maldon

seasonal dishes

SMOKED SALMON BRIOCHE — 25
Bordier Algae Butter – Furikake –
Belgian Labneh – Sudachi Shoyu

SUNNY SIDE UP — 18
Van Tricht Aged Cheddar –
Fennel Salsiccia – Chipotle

MEATLOAF FOCACCIA — 19
Thai Basil Pesto – Endive –
Red Curry

SAFFRON WAFFLES — 19
Amalfi Lemon Curd –
Red Fruits – Maple Syrup

GREEN GODDESS — 18
Organic Mizuna – Green Peas –
Cucumber – Avocado – Mint –
Hemp Seeds – Pistachio

THE BRICK BOWL — 18
Seasonal Greens – Avocado –
Turmeric Quinoa – Edamame –
Fresh Herbs – Crispy Vegetables –
Hemp Seeds

Choose your dressing
Smoky clementine –
Red Thai curry – Tahini & lime

*Add protein to Green Goddess
or The Brick Bowl*
Double mollet eggs — +4
Roasted chicken — +6
House meatloaf — +6
Smoked salmon — +8

Our ethos

We always do our best to support and
respect local producers, ensuring the
highest quality and freshest ingredients.

ALLERGEN LIST AVAILABLE ON REQUEST

Please inform our team of any allergies
or intolerances — we are always happy
to help and adapt where possible.

