

# 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

SEABASS TIRADITO — 18  
Uchuva – Jalapeño – Cilantro –  
Pickled Onion – Lime

## seasonal dishes

SMOKED SALMON BRIOCHE — 23  
Bordier Algae Butter – Furikake –  
Belgian Labneh – Sudachi Shoyu

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

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

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

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

## 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 will always do our  
best to adapt where possible.

