

FOND DE CUISINE

HEMP SEED SOURDOUGH truffle butter, wakame	12
FRIES roasted garlic mayo, espalette	12
ROAST FENNEL & BLACK TRUFFLE WHIP ^{VEG} charred flatbread, truffle oil, 2 year aged balsamic reduction, guindillas, candied walnut & almond	18
CURED TUNA ^{GF, DF} line caught tuna, fermented apple & cucumber, salmon caviar, plantain crisps, avocado palta	19
TARTARE ^{GF} dry aged sirloin cured with burnt honey vinegar, fermented chilli, tuna, duck fat mayo, salmon caviar, wakame	24
BURGER ROYAL W/CHEESE charred brioche bun, zucchini pickles, gruyère fondue, tomato	26
BURGER DE POISSON AU GRUYÈRE Crushed line caught tuna, gruyère, cos lettuce, pickles, hand made tartare, fermented tomato pico	26
POISSON DU JOUR ^{GF} smokey basque sauce, smoked yogurt, hazelnut & Benito crumb	36
CHARRED SIRLOIN ^{GF} Dry aged sirloin charred over fire, montpellier butter, jus de gras, curry leaf, leek	40
SALADE D'SAISON ^V Chefs choice	18
CHICKPEA & BLACK TRUFFLE FRITTE ^{GF, VEG} Achiote romesco, fennel & truffle crème, apple & cucumber mirepoix	20
 DESSERTS	
BANANA HAZELNUT CRÈME CANNOLI cannoli, chantilly creme, candied walnut	22
COMTE FROMAGE Assorted cheeses, breads, roast grape, honeycomb	24
CRÈME BRÛLÉE Burnt sugar, dehydrated honeycomb	18

For any special dietary requirements,
please refer to your server.

GF = gluten free
GF O.R = gluten free on request
DF = dairy free
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VEG = vegetarian
V = vegan