



Oysters

Natural 4

House cocktail 5

Chorizo mezcal, angry maria granita 5

To Share

Olives 6

Spiced nuts 8

Sourdough, house butter 6

Warm goats cheese, smoked lavender honey, toast 18

Chicken liver parfait, chicken skins, rye whisky 16

Per Piece

Comte croquette, brown butter 3

Fried pork terrine, fig 6

Medium Plates

Charred fish, kohlrabi, samphire, watercress 17

Beef tartare, yolk, mushroom, potato crisp 16

Crispy potato, confit garlic, chilli jam 15

Pork belly, black pudding, pear 18

Large Plates

Octopus, pumpkin, chilli, black lime 20

Confit duck leg, hermitage jus, sweet potato, rye crumb 25

Charred broccoli, lentils, fenugreek, yoghurt 16

Croque Monsieur, nduja, onion 18

Desserts

Baked camembert, sage, sour cherry, gin, baguette 30

Bombe alaska, talisker 10, liquorice, yuzu, chocolate 18

Cardamon kulfi, spiced rum, pineapple, coconut, black lime 16

Chef's Selection - Seven Plates 75

CHARCUTERIE

50g serve with bread & condiments

PORK

Paletilla Iberico de Bellota 25

Coppa 12

Morcon 12

Noix de jambon 14

Mortadella 12

Fuet anis 12

BEEF

Wagyu Bresaola 7+score 20

BOAR

La Boqueria Jabali 16

CHEESE

50g serve with bread & condiments 17

Additional cheese 15

Whisky pairing (price additional)

BLUE

Riverine blue, Buffalo's milk, AUS

Roquefort, Sheep's milk, FRA

Merco Valedor, Goat's milk, ESP

SEMI HARD

Ossau Iraty, Sheep's milk, FRA

Challerhocker, Cow's milk, SUI

Jean Faup Cherve, Goat's milk, FRA

SOFT

Delice Argental, Cow's milk, FRA

Epoisses, Cow's milk, FRA

Tallegio, Cow's milk, ITA

HARD

Petit Marcel Comte, Cow's milk, FRA

Lamuse Gouda, Cow's milk, NED

El Esparto Manchego, Cow's milk, ESP

Whisky & Cheese Tuesdays
5 Cheeses with 5 whiskies to match
40

MEAT & CHEESE BOARDS

Ploughmans board 35

Three Cheeses 40

Five Cheeses 70

Two meats & two cheeses 50

Five meats & four cheeses 99