



CRUDO

Maldon Rock Oysters 3 / 6 12.5 / 25
Pickled apple & melon, urfa chilli

Chalk Stream Trout 12
Tomato, olives, whipped feta

Tuna Loin 12
Citrus fruits, shallots, chives

SMALL PLATES

Pearl Meze (for 2)* 18
Hummus, smoked aubergine, labneh, homemade hot salsa, marinated artichokes, pan bread
(Vegan option available)

Carbonara Croquette 11
Smoked guanciale

Scorched Padron Peppers* 7
Labneh
(Vegan option available)

Jamón Ibérico de Bellota 16
Bread sticks

Rope-Grown Mussels 12
Pepper, tomato, coriander

Glazed Octopus 14
'Nduja aioli, apple, lime

Burrata* 14
Grilled peppers, artichokes, hazelnuts

Greek Salad* 11/20
Olives, feta
(Vegan option available)

Caviar 10g / 30g 40 / 120
Potato rosti, sour cream, chives

LARGE PLATES

Chicken Milanese 27
Rocket & Parmesan salad

Whole Grilled Prawns Pil Pil 27
Green chilli, garlic

Native Lobster Linguine 28
Cherry tomatoes, basil

Aubergine Parmigiana* 23
Charred rosemary dough
(Vegan option available)

Onglet Steak 24
Beef fat chimichurri, shoestring potatoes

Lamb Chops 29
Sumac, tzatziki, dill

Grilled Swordfish 24
Preserved lemon, parsley

Glazed Pork Meatballs 21
Romesco sauce, aged pecorino

Plateau de Fruits de Mer Market Price

SIDES

Spiced Young Cauliflower* 6
Yoghurt, pomegranate, green salsa, toasted almond
(Vegan option available)

Patatas** 6
Triple-Cooked / Bravas / Rosemary

Caponata** 6
Grilled vegetables, pine nuts, basil

Dressed Salad Leaves** 6
Orange, hazelnut

All sides can be adapted to small or large plates on request

DESSERT

Seville Orange Polenta Cake 9
Crème fraîche, pistachio
(Vegan option available)

Gelato 9
Please ask your waiter for available flavours
(Vegan options available)

Pearl Pavlova 9
Seasonal fruits

Crema Catalana 12

Aged Manchego 12
Quince, honey blossom

Mother of Pearl Gelato 18