

christmas eve

table snacks

green chickpea hummus	23
<i>served with pitta or crudités</i>	
guacamole	19
<i>pistachio, warm crunchy tortillas</i>	
dosa	24
<i>coconut yoghurt, avocado, lemon dressing sprouts</i>	
heirloom beet carpaccio	19
<i>avocado purée, flavours of tartare</i>	
pretzel crusted calamari	26
<i>spicy tomato sauce, grainy mustard sauce</i>	
dorset crab toast	25
<i>green chili, dill, lemon aioli</i>	
light & bright	
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orkney sea scallop tartare	31
<i>shiso, kohlrabi, plum sesame</i>	
tuna tartare	27
<i>salsa macha, avocado, cucumber, mint</i>	
kale salad	14
<i>parmesan cheese, serrano chili, croutons</i>	
broccoli rabe quesadilla	23
<i>jalapeño salsa</i>	
roast carrot & avocado salad	24
<i>crunchy seeds, crème fraîche citrus dressing</i>	
spicy crisp cabbage	21
<i>mandarin slaw, lime honey, crispy shallot pepitas, avocado</i>	

seafood

head on shrimp	29
<i>sizzling garlic & chili, parsley, lemon</i>	
charred grilled octopus	39
<i>borlotti beans, chermoula, urfa oil</i>	
crispy dover sole tacos	27
<i>aioli, cabbage, apple slaw</i>	
sautéed south coast john dory	55
<i>fragrant broth with spinach, basil lemon confit</i>	

meat

bbq pork tacos	26
<i>pickled pineapple, fresno chili relish</i>	
arroz con pollo	35
<i>crackling skin, lemon zest, black pepper</i>	
cheddar cheeseburger	33
<i>herbed mayonnaise, pickled jalapeño french fries</i>	
crackling fried herb fed chicken	38
<i>tri colour cauliflower, buttery hot sauce</i>	
char grilled beef tenderloin	60
<i>chimichurri, lime</i>	

pizza & pasta

black truffle pizza	42
<i>three cheese, farm egg</i>	
tomato & mozzarella pizza	25
<i>basil, chili flakes</i>	
delica pumpkin pizza	28
<i>nduja, ricotta, hot honey</i>	
mushroom pizza	34
<i>parmesan cheese, oregano, farm egg</i>	
ricotta ravioli	24
<i>san marzano tomato sauce parmesan cheese, chili</i>	
mushroom walnut bolognese	29
<i>carrot paccheri, celery, mint</i>	

warm & sustaining vegetarian

beer battered kohlrabi	19
<i>avocado & lemongrass purée, banana fresh herbs, napa cabbage</i>	
crispy artichoke	22
<i>rose saffron aioli, fennel pollen bergamot</i>	
roasted cauliflower	34
<i>turmeric tahini, red zhug, pistachio date molasses</i>	
wood grilled shiitake	23
<i>spring onion, caramelised fennel yuzu kosho green goddess dressing market herbs</i>	