

Bar Snacks

Olives (GF)(V)	5	Padron Peppers (GF)(V)	7	Fried Chicken	7
Smoked Almonds (GF)(V)	5	Avocado Hummus & Bread (V)	8	Oregano Butter & Bread (VEG)	5

Starters

Pistachio Burrata (VEG)(GF) 16 with tomatoes, rocket, pistachio pesto and balsamic glaze	Beetroot Lentil Salad (VEG)(GF) 15 with goat cheese, basil, mache salad, pomegranate, sunflower kernels and balsamic dressing	Tahini Aubergine (V)(GF) 16 with miso glaze, pomegranate, sesame seeds and pistachios
Beef Carpaccio (GF) 16 with chimichurri sauce, parmesan flakes and balsamic dressing	Fresh Crab Salad (GF) 21 with baby gem lettuce, avocado and lemon basil dressing	Seabream Carpaccio (GF) 21 with lemon sauce, guacamole, red chilli, radish, coriander and pink peppercorns
Sesame Crusted Tuna Tataki (GF) 24 with guacamole, sesame seeds, spring onion and soy sauce	Roasted Pumpkin Labneh Sumac (VEG)(GF) 16 with mint, hazelnuts, pomegranate and balsamic glaze	

Mains

Porcini Risotto (VEG)(GF) 20 with porcini sauce, parmesan cheese and truffle oil	Cauliflower Steak (V)(GF) 20 with smoky cashew red pepper dip, cashew nuts, and pomegranate molasses	Ribeye Steak (GF) 34 with porcini sauce, mushrooms and parsnip
Chicken Breast (GF) 22 with lemon sauce, baby potatoes, baby gem lettuce and chimichurri sauce	Black Truffle Pizza (VEG) 26 with truffle paste, cheddar, mixed mushrooms and rocket	Lamb Chops (GF) 30 with beetroot potato purée, Brussels sprouts and homemade gravy
Grilled Salmon 32 with gnocchi, garlic kimchi sauce, basil, parmesan, baby spinach and fried crispy quinoa	Truffle Burger 22 with beef patty, cheddar, mixed mushrooms, onions, Japanese mayo and truffle paste	

Sharing Platters for 2

Grilled Côte de Boeuf (GF) 68 with roasted baby potatoes, green beans and porcini sauce	Roasted Seabass (GF) 55 with roasted baby potatoes, baby spinach salad and lemon dressing
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Sides

Fries	5	Sweet Potato Fries	6	Truffle Mashed Potatoes	8
Tenderstem Broccoli	7	Grilled Baby Gem Lettuce	6	Truffle Fries	9