

ALL THE SMALL SHARING PLATES

49



SNACKS

Grilled Gordal Olives, Gremolata 4 GF VG

'Nduja Arancini, Yuzu, Crème Fraîche 3.2

Tempura Oyster Mushroom, Miso Caesar 5 GF VG

Sourdough Focaccia 4.2

+ Mission Crab Butter

+ Roast Tomato + Miso VG

+ Black Garlic Amino Butter V

SMALL SHARING

Smoked Cauliflower 7.7 GF VG

Tomato + Peanut Sauce, Green Harissa

Burrata 8.7 GF

Chipotle + Walnut Salsa, Winter Tomato

Atlantic Prawns 12.3 GF

Charred Gem, Red Onion, Lobster Aioli

Purple Sprouting Broccoli 8.4 GF VG

Ajo Blanco, Fennel, Black Garlic

Chicken Thigh Yakitori 8.4 GF

White Lake Hot Sauce, Pickled Celery Slaw

Grilled Leek 7.9 GF V

Kimchi Puree, Blue Cheese Dressing, Burnt Leek Oil

LARGE SHARING

Duroc Pork Belly + Galician Octopus 16.7 GF

Weeping Tiger Salad, SOKO Vinaigrette, Cherry Hoisin

Miso Delica Pumpkin 15.2 GF VG

Smoked Parsnip Tabbouleh, Rayu, Jalapeño Wild Garlic

Braised Beef Shin 16.3

Chipotle, Gnocchi Parisienne, Smoked Bone Marrow Caramel

Gilt Head Bream 16.9 GF

Squid + Fennel Barigoule, Smoked Cod's Roe, Roast Tomato

SIDE

Ratte Potato, Whipped Cheddar

+ Marmite, Furikake 5.5 GF V

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

Card Payments Only. A discretionary 10% service charge is added to bills when dining.

We cook all our dishes from scratch in a shared cooking space. Please inform our staff about any allergens or dietary requirements.