



CHEF LIAM'S SELECTIONS

TO SHARE

STUFFED MOREL MUSHROOMS 21

nduja mousse, trapanese pesto, preserved white asparagus

CRISPY SEMOLINA SOFTSHELL CRAB 18

zucchini confit, fresh mint, spiced yogurt

HAND-MADE PASTA

SPRING GREENS GNUDI 22

green garlic cream, spinach, shaved walnut, lemon verbena oil

FUSILLI PUTTANESCA 27

swordfish, radish, charred citrus, herby pangrattato

WOOD-FIRED OVEN

WAGYU BAVETTE 68

homemade worcestershire glaze, smashed potatoes,
grilled asparagus, pickled peppers

