

OYSTERS

NATURAL 4.5

HOUSE COCKTAIL 5.5

CHAMPAGNE GRANITA 5

CHIPOTLE, HONEY & WHISKY BUTTER 5

GRAZING

Olives 6

Spiced nuts (Korean chilli) 8

Sourdough, chickpea miso butter 6

Warm goats cheese, smoked honey & lavender, toast 18

Chicken liver parfait, quince, pedro ximenez, pickles, sourdough 16

Fried school prawns, furakake, lime 16

SNACKS

Beef tartare, black garlic, kimchi, seaweed cracker (2 pieces) 12

Confit fish croquettes, lemon myrtle, pickle aioli (2 piece) 12

Black pudding, corn, rye (2 piece) 10

Crispy chicken skins, cultured cream, rye whiskey (3 piece) 9

Cauliflower, shropshire blue & gruyere croquette, paprika aioli (3 piece) 12

SHARING

Duck rillettes, fermented walnut, beetroot, fig 20

Croque monsieur, nduja, onion 18

Charred octopus, pumpkin, chilli, black lime 18

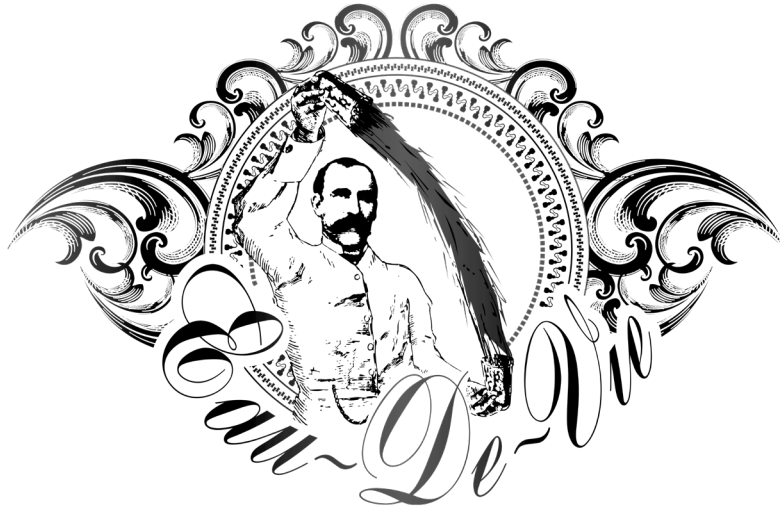
Crispy potatoes, chilli jam, confit garlic 14

Le Conquearante, baked camembert, fruit bread 30

SWEET

Bombe alaska - whisky, walnut praline, chocolate 18

Pear, gingerbread, spiced rum ice cream 15



MEAT & CHEESE BOARDS

Ploughmans board 35

3 Cheeses 40

5 Cheeses 70

Two meats & two cheeses 50

Five meats & four cheeses 99

CHEESE

50g serve with bread & condiments 17
additional cheese 15

Blue

Riverine blue, Buffalo's milk, AUS

Roquefort, Sheep's milk, FRA

Soft

Brillat Savarin, Cow's milk, FRA

Mountain Man, Cow's milk, AUS

Le Jack, Goat's milk, AUS

Semi Hard

Petit Sheep, Sheep's milk, FRA

Challerhocker, Cow's milk, SUI

La Dame, Goat's milk, AUS

Raclette, Cow's milk, FRA

Hard

Petit Morcel Comte (36month), Cow's milk, FRA

Lamuse Gouda, Cow's milk, NED

Bay of Fires Cheddar, Cow's milk, AUS

CHARCUTERIE

50g serve with bread & condiments

Pig

Paletilla Iberico de Bellota 25

Coppa 12

Nduja 12

Smoked Speck 12

Ventricina 18

Morcon 12

Tartufo 14

Noix de jambon 14

Mortadella 12

Cow

Wagyu Bresaola 7+score 20

Wagyu Pastrami 5+score 12

Boar

La Boqueria Jabali 16

Whisky & Cheese Tuesdays

5 cheeses with 5 whiskies to match

40