

## to GRAZE

- our **sourdough**, cultured butter (v) / 8.5  
marinated mixed **olives**, spiced **nuts** (vg, gf) / 8.5  
natural **oysters**, mignonette granita / 4.80ea - 27½doz  
kilpatrick oysters / 5.90ea - 34½doz  
chicken liver **pate**, madeira jelly, cornichon, seeded baguette (gf\*) / 18  
beef **tartare**, caperberry, egg yolk, horseradish, potato crisp (gf) / 24  
**charcuterie** board, cured meats, cheddar, olives, vegetable dips (gf\*) / 30

## to SHARE

- cured** smoked **salmon**, cabbage, beetroot, sorrel, finger lime (gf) / 24  
house-made **pork sausage rolls**, fennel, chilli jam / 19  
zucchini **flowers**, goat's cheese, tomato-cardamon (v) / 20  
porcini **arancini**, mozzarella, roma, basil (v) / 19

## plus SIDES

- eggplant **fritters**, yogurt tahini (v) / 9.80  
steakhouse **fries**, truffle mayo (v,gs) / 10.20

## the SWEETS

- affogato**, vanilla bean ice cream, frangelico, espresso (gf) / 16  
vanilla bean **brulee**, salted caramel ice cream, candied popcorn (gf\*) / 16

## for AFTER (OR BEFORE)

- double **brie**, spiced red wine pear, muscatels, date-walnut loaf (gf\*) / 16

please advise your waiter of any allergies or dietary requirements. (vg) vegan (v) vegetarian (df) dairy free (gf) gluten free (gs) gluten sensitive  
\*available upon request

*Lounge*  
**MENU**