
Menu

Wood-fired Flat Bread Sesame Brown Butter
Roasted Garlic & Cumin Hummus Spiced Hazelnuts

Crispy Smoked Lamb Shoulder Cigars Padron Yogurt
Sardines & Tomatoes Fried Bread, Anchovy Cream
Spiced Calamari Fritti Preserved Lemon Aioli
Buffalo Stracciatella Toast, Salted Cherries

Flame Sea Bream Basil Yoghurt, Mango Dressing
Fermented Chilli-Marinated Rib-eye Steak Tropea Onions
Smoked Miso Aubergine Crispy Onions, Sour Cream
Skillet-Baked Potatoes Wild Garlic Cream, Sheep's Cheese
Heritage Courgettes Mint, Lemon, Sunflower Seeds

Desserts

Burnt Lemon Tart Crème Fraîche, Raspberries
Dark Chocolate Mousse Cherry & Candied Macadamia

50 per person