

menu

Tater Tots, house seasoning, Kewpie mayonnaise

Pork Belly Slider, gochujang aioli, cucumber kimchi, cilantro

Steak Tartare, egg yolk crème, marinated tomato pesto, crispy lavash

Smoked Trout Rillettes, roe, tapioca crisp, pickled mustard seeds

Local Green Salad, fennel, champagne vinaigrette, purple basil

Heirloom Tomato, Ezine cheese mousse, watermelon, cucumber, croutons

Line-caught Sea Bream Crudo, avocado, leche de tigre, crispy Kale Pepper

Marinated Aubergine, tahini ajo blanco, puffed quinoa, purslane

Summer Squash, green garlic sauce, hung yoghurt, herb oil

Risotto Bianco, charred corn, pancetta, pepper, corn crema

Gnocchi Parisienne, asparagus pesto, pickled lemon, stracciatella

Agnolotti del Plin, duck leg, pine nuts, Swiss Chard, currants

Catch of the Day, tomato dashi, potato mille-feuille, capers

Grilled Lamb Loin, fried baby artichokes, mustard jus, artichoke puree

Dry aged Duck Breast, plum sauce, charred eggplant croquettes

Beef Short Rib Pavé, freekeh pilaf, smoked buffalo milk yoghurt, muhammara

Strawberry Sorbet, pistachio financier, yoghurt cremeux

Horchata Rice Pudding, hazelnut and caramel ganache, cinnamon milk shards

Dark Chocolate Tart, olive oil ice cream, sea salt

Churros, crème anglaise, chocolate ganache, candied citrus