



Friday 27th May 2022

*Chalk Stream Trout Pastrami	8.50
Raw Oyster, Green Tomato & Seaweed Hot Sauce	5.00
*Pickled Oyster, Cucumber, Horseradish, Dill	5.00
*Sea Bream Tartare, Egg Yolk, Soy	18.00
*Cured Gurnard, Ajo Blanco, Smoked almonds, Green Apple, Grapes	18.00
Mussel Pate, Deville Butter, Brown Shrimps, Treacle Bread	19.00
Squid "Cacio e Pepe", 36 Month Ages Parmesan, Olive Oil	19.00
*Crab Bun, Spring Kohlrabi Kimchi, Rhubarb Hoisin	22.00
*Hake Kyiv, Roast Chicken Butter, Mushrooms, Tarragon Emulsion	25.00
Whole Monkfish, Green Curry, Leeks, Lime Leaf	32.00
*Amalfi Lemon Spong, Poppy Seeds, Lemon Sherbet	7.00
Driftwood, Caramelised Apple Tart, Walnut, Rosemary	15.00
Chocolate Mousse, Hazelnut Sponge, Olive Oil Ice Cream	15.00
*Garriguettes Strawberries, Vanilla Custard, Basil Meringue	16.00

Our amuse bouche, bread & house butter are served as entrée

The Chef Selection is priced £65 per person

Wine pairing available to complement the Chef Selection at £65 per person

Premium Wine pairing available at £130 per person

*If you have any allergies or dietary requirements please let us know before ordering.
Whilst we take every care with allergens we cannot guarantee our food & drinks to be
100% allergen free due to the environment in which they are prepared.*

All artworks are available for sale.

A discretionary service charge of 15% and £1 to support StreetSmart

Charity will be added to your final bill.