

Convivial

STARTERS

CHARCUTERIE

Served with Crostini, Pickled Red Onions and Cornichon

Pork and Onion Pâté 24

Pork Rilette 24

Duck Rilette 24

COLD CUTS 30

Served with Green Castelvetroano Olives, Pickled Red Onions and Cornichon

Fennel and Garlic Salami

Parma Ham

Bresaola

CHEESE 34

Served with Crostini, Shine Muscat Grapes, Quince Jam and Candied Walnuts

Stilton

Comté

Bonvallis with Rosemary

Truffled Honeycomb 5

GOURMET HOUSE 110

OSCIETRA CAVIAR, 30g

Sustainably Farmed Polish Oscietra, Waffles, Crème Fraîche

HYOGO OYSTERS, 6 or 12 pcs 36 / 70

Choice of Pink Peppercorn Mignonette, Wasabi-Soy or Naked

POTATO HASH STICKS 12

Gruyère, Wasabi Aioli

HOMEMADE SAUSAGES 20

Ngoh Hiang Style, Fermented Spicy Shrimp Paste

TAKO KARAAGE 18

Gochujang, White Sesame

CRISPY AMAEBI 12

Fragrant Spicy Peppercorns

SAVOY CABBAGE & MUSHROOMS 20

Porcini, Chanterelle, Trompette, Sous-vide Egg, Parma Crisps, Shio Kombu, Bottarga

FROG LEGS 24

Fermented Red Beancurd, Ginger

CRAB CAKES 28

Pineapple Salsa, Tartare

MAINS

SCOTTISH BLUE MUSSELS

Garlic Butter, White Wine, Bread

500g / 1kg 35 / 68

PRAWN & PORK TORTELLINI 30

Prawn and Lobster Bisque, Chicharrón, Sakura Ebi

GUINEA FOWL

Guinea Fowl Jus, Carrot Purée, Haricots Verts

Half / Full 45 / 85

PLEASE ENQUIRE WITH US FOR
OUR DESSERTS SELECTION