

MENU

TO START / TO SHARE

MIXED HOMEMADE PICKLES	15
PADRÓN PEPPERS WITH MISO	22
CORN RIBS WITH MAYO-SRIRACHA	26
TERIYAKI CHICKEN WINGS	31
SESAME, SPRING ONION, MISO-LIME SAUCE	
CRISPY CHILLI GYOZA	
VEGETABLE, LIME-CHILLI AIOLI	25
DUCK, LIME-CHILLI AIOLI	28

WITH WINE / COCKTAILS

BEEF TARTARE	45
FINELY CHOPPED BEEF, EGG YOLK, PARMESAN, PICKLED SHALLOT, PARSLEY OIL, FRESH HERBS, BREAD.	
OYSTER MUSHROOM TOAST	26
CRISPY BREAD, CREAM CHEESE, OYSTER MUSHROOMS SAUTÉED WITH SOY SAUCE, PICKLED RED ONION, PISTACHIOS, DILL.	
SALMON GRAVLAX WITH CREAM CHEESE	38
SALMON GRAVLAX, HERB CREAM CHEESE, DILL, PARSLEY OIL.	
PULLED PORK BAGEL	42
SLOW-ROASTED PORK, ASIAN COLESLAW, SRIRACHA MAYO, FRESH CUCUMBER, SESAME, SPRING ONION.	
PUMPKIN SALAD WITH PANKO-CRUSTED HALLOUMI	39
ROASTED PUMPKIN, CRISPY PANKO-CRUSTED HALLOUMI, CARAMELISED APPLE, MIXED LEAVES, RED ONION, POMEGRANATE, TOASTED NUTS AND VINAIGRETTE. SERVED WITH MOZZARELLA TOAST.	

FRIES

PARMESAN FRIES	25
THICK-CUT CRISPY FRIES, PARMESAN, PARSLEY, GARLIC AIOLI.	
SWEET POTATO FRIES	28
CRISPY SWEET POTATO FRIES, PARMESAN, PARSLEY, GARLIC AIOLI.	
LOADED PULLED PORK FRIES	40
FRIES, PULLED PORK, CHEDDAR, JALAPEÑO, PICKLED RED ONION, SPRING ONION, MAYO-SRIRACHA.	
LOADED PULLED PORK SWEET POTATO FRIES	43
SWEET POTATO FRIES, PULLED PORK, CHEDDAR, JALAPEÑO, PICKLED RED ONION, SPRING ONION, MAYO-SRIRACHA.	

SWEET

DOLCE BOSCO TART	27
SHORTCRUST PASTRY, MASCARPONE CREAM, FOREST BERRIES.	
CHOCOLATE ÉCLAIR	17
CAKE OF THE DAY	25
CHOCOLATE SOUFFLÉ	20