

Gordal olives, guindillas ^{4.5}

Hash brown, 'nduja, mussel, anchovy ^{4.5}

Bread, cultured butter ⁵

2 courses // 29.5

3 courses // 35

to start

Sea bream ceviche, blood orange **or**

Grilled asparagus, smoked hollandaise, cured egg yolk **or**

Ibérico tomato salad, smoked burrata

mains

Crab rice, lime, curry leaf **or**

Grilled lamb belly, mustard greens, gooseberry, habanero **or**

Wild garlic tagliatelle, ricotta, parmesan, breadcrumbs

sides

Fried pink fir potato, lemon aioli ⁵

Flourish farm salad, fava bean miso vinaigrette ⁵

to finish

Chocolate mousse, hazelnut, olive oil, salt **or**

Yuzu sherbet, milk crumble, yuzu leaf oil