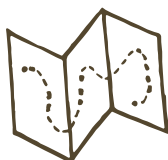

LUNCH

Gnocchi

Gnocchi with ajvar, roasted eggplant, cheese & browned butter
195:-

 Blend, Passo Sardo, Cannonau Di Sardegna, Sardinia, Italy



Tomato Soup

Tomato soup with a spicy chimichurri twist & Croque Monsieur
175:-

 Vermentino & Vigonier, Frederic Reverdy, Ferraton, Rhone, France



Fish of the week

Fish with celeriac, crayfish, carrot, creamy bisque, aioli & crispy croutons
225:-

 Chardonnay, Alexandre Gauvin, Bourgogne, France



Steak Minute

Tender steak with pepper butter, jus, crispy fries & aioli
250:-

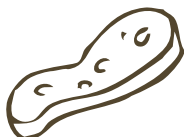
 Syrah & Grenache, Ferraton, Rhone, France



Chocolate

Chocolate ganasch, vanilla ice cream, waffle & black currant
145:-

 Cabernet Sauvignon, Frederic Reverdy, Ferraton, Rhone, France



Crème Brûlée

Classic Crème brûlée
135:-

