

# À la carte

## Snacks

Nan-e-Bakshi - baked flatbread, parmesan, spinach \$19  
Grilled aubergine babaganoush, pita, za'atar \$18  
Stuffed fried olives, venison mince, rosemary \$12  
Boar croqueta, nduja mayonnaise, paprika \$14

## House made charcuterie

Venison bresaola \$16  
Heritage pork lonzo \$14  
Spiced capicola \$14

Game terrine, pickled carrots, tarragon mustard \$22  
Duck parfait, red onion marmalade \$18  
With house made pickles, preserves & crackers



## Starters

Charred stone fruit, stracciatella, sal de chapulín \$26  
Grilled venison heart, almond, guajillo chilli \$27  
Conservas pick 'n mix, piquillo butter, bread \$26  
Yellowfin tuna crudo, fino crème, salted grapes, black lime, curry leaf \$30

## Mains

Dry aged pork chop, quince, oloroso jus \$44  
Grilled aubergine, fregola, olives, tahini, lemon, currants \$42  
Char grilled venison, cauliflower, sour cherry, pine nuts \$48  
Fish of the day \$46

## Sides

Baby gem, radicchio, mint, sherry vinaigrette \$21  
Crispy potatoes, fennel mayonnaise \$16  
Roasted parsnip, honey glaze, brioche sauce, almond \$18



## Dessert & cheese

Sherry creme caramel, tea soaked prune \$18

*Lustau Emilin Moscatel Sherry, Spain, NV \$18*

Dark chocolate & brandy mousse, candied orange, salted pistachio \$19

*Hidalgo Alameda Cream Sherry, Jerez \$18*

Sorbet & ice cream - 3 scoops, served with a fennel torta \$18

Affogato - vanilla ice cream, eighthirty espresso, Lustau Pedro Ximenez \$20

### Cheese & digestifs

Pink and White Terraces washed rind, apple, miso \$24

*Briottet Poire, Pear Brandy, France \$18*

Mahoe blue, smoked honeycomb \$24

*Lustau San Emilio Pedro Ximenez Jerez, Spain NV \$18*

Comte Millesime, walnuts \$26

*Rolet Vin Jaune, Savagnin, Jura, France '17 \$35*

Cazador 'Vishnofka' housemade sour cherry brandy \$13

Turkish coffee, cardamom, cinnamon, hand brewed in a copper cezve \$7

Pickers Pocket tea - English Breakfast, Earl Grey, Mint, Green \$7

