

Spring 90 Share menu / 110pp Feed Me
Wine pair 2 glass 40pp / 3 glass 55pp

Chilled Fennel Soup, ricotta, walnut, lemon (gf,dfo)
Sabzi khordan, herbs, pickles, leaves, fetta (gf)
Persian Spiced Duck Breast, fesenjan sauce, pomegranate (gf, dfo)
Baba Ganoush, house made Turkish bread (gfo)

Charlotte & Stacey's Snacks

Burrata, chargrilled peaches, nduja, rocket (gf)	+26
Turkish Scotch Egg, green tomato kasundi (df)	+24
Charred Pickled Cucumbers, labneh, sesame, honey (gf)	+14
Wagyu Pastirma, cornichons (gf,df)	+16
Crispy Zucchini Flowers, parmesan, honey, sumac	+12

Large plates

Line Caught Coral Trout, masgouf leeks, curry leaves (gf)
Potato Kibbeh, pine nuts, muhammara, herbs (vg)
Aleppo Peppered Westholme Wagyu Rump Cap, BBQ sauce, sugarloaf (gf,df)

Sides

Carrots, cumquat jam, herb crumb, crème fraiche (gfo,dfo)	+14
Wagyu Fat Potatoes, sage, garlic (gf,df)	+12
Cavolo Nero, black barley, chilli, herbs (gfo,df)	+14

Dessert

Strawberry & Cream Semi Freddo, Turkish shortbread, pistachio	+22
Caramelised Banana, coconut nice-cream, date caramel (vg,gfo)	+18
Lemon cream, raspberry (gf)	+16

Menu is seasonal & subject to change, all children dine on the same menu at the same cost price per person.
Holidays & Public Holidays all guests dine on our Feed Me as we do not charge a surcharge, we thank you for your understanding.

Our menu is inspired by some of our most memorable experiences through myself as a chef and on our travels. I particularly enjoy the Middle Eastern approach to eating, small plates of fresh herbs & seasonal leaves and sharing food amongst friends. We hope that through this menu and beautiful local produce we can express to you our genuine love for good honest food.
Xx Stacey