

TAKEAWAY MENU

STARTER

Guacamole with Peas, Warm Crunchy Tortillas	18
Burrata, Poached Figs, Arugula	24
Spiced Chicken Samosas, Cilantro Yoghurt Dip	16
Pea Soup with Carrots, Chilies and Mint	10
Crab Cake, Market Cherry Tomatoes, Raspberry Vinaigrette	24

SALAD AND VEGETARIAN

Kale and Broccoli Salad, Soft Boiled Egg, Parmesan, Croutons	18
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing	22
Tender Fall Vegetables with Red Curry	23

PASTA AND PIZZA

Tagliatelle with Clams, Chili, Parsley	24
Rigatoni with Meatballs, Smoked Chili Tomato Sauce	24
Fettuccine with Pistachio Pesto, Summer Beans, Cherry Tomatoes	23
Black Truffle and Fontina Cheese Pizza	34
Three Cheese, Asparagus, Pepperoni Pizza	23
Tomato, Fresh Mozzarella, Chili and Basil Pizza	16

FISH AND MEAT

Spice Crusted Red Snapper, Sweet and Sour Broth	33
Slow Cooked Sea Trout, Stewed Carrots, Peas, Saffron	30
Roasted Cod, Broccoli Rabe, Spicy Herbal Coconut Broth	38
Crackling Organic Chicken, Creamed Corn, Buttery Hot Sauce	23
Bacon Wrapped Pork Chop, Apple Compote, Caramelized Cabbage Horseradish	38
Black Tyde Striploin, Gingered Shiitake, Soy Caramel Emulsion	66
Cheeseburger, Brie, Black Truffle Mayonnaise, French Fries	30

SIDES

French Fries	8
Sautéed Corn, Scallion, Jalapeño, Lime	12
Grilled Asparagus, Oil Cured Black Olives, Free Range Egg	14
Roasted Cauliflower, Turmeric Tahini, Pistachio Gremolata	15

DESSERT

Salted Caramel Ice Cream Sundae, Popcorn, Peanuts, Hot Fudge	14
Blueberry Lemon Tart, Basque Pastry, Crème Fraiche	12