

Shared Menu \ 95pp

ARANCINI, tomato & saffron, scamorza affumicata, whipped talleggio

RAW TUNA, chilli vinaigrette, citrus, mint

GNOCCO FRITTO, stracciatella, prosciutto di san daniele, honey

WOOD-FIRE BAKED LUMACHE ALLA VODKA, nduja

A CHOICE OF

BORROWDALE FARM PORK CHOP, borlotti beans
pesto alla genovese, lemon

OR

WOOD-FIRED BEER-BRINED HALF CHICKEN, hazeldene's farm
pasture raised, barbecued corn, watercress verde

MIXED LIVING EARTH FARM LEAVES, mustard dressing
FRIED CRUSHED NEW POTATOES, parmigiano reggiano

TIRAMISU

O11 \ HEAD CHEF WILL MOYLE

A surcharge of 1.5% applies for card payments. Please note public holidays incur a 15% surcharge. Sundays incur a 10% surcharge. We endeavour to accomodate dietary requirements and food allergies, however cannot guarantee against traces of allergens.