

FOOD

Good food, good wine, good company.

Our menu was designed with sharing in mind, and to easily cater to your hunger level. Make your way through our antipasto plates, individual bites, small plates and larger dishes, and choose whatever catches your eye.

Everything is made in house with locally sourced ingredients, changing throughout the year as we celebrate the fresh produce that each season brings.

The pleasure of drinking great wine is enhanced by enjoying beautiful food that compliments it. For specific pairings, we encourage you to ask your waiter.

Green Sicilian olives 10

Hummus, pepperonata 11

Cured meats, pickles 18

Fried halloumi, herb aioli 15

Mushroom and goat cheese profiteroles (3) 15

Jamon and manchego croquette, aioli 5

Pulled lamb slider, pickled cucumber 10

Confit duck leg, artichokes, almond 34

Butter lettuce, Dijon, aged parmesan 13

Salted caramel fudge 8

CHEESE SELECTION

One cheese 11 each / Four cheese board 34

See board for current cheese selection