

ALL DAY MENU



Small plates

Steamed edamame, sea salt (pb, gf)	4.5
Marcona almonds and nocellera del belice olives (pb, gf)	5-
Prawn crackers, nori salt (df)	4-
Jalapeno cornbread, chipotle butter, coriander, lime (v)	6-
Burrata, caponata, pine nuts (v, gf)	9-
Crisp chilli salt tofu, ong choi, salted black beans, sesame (pb)	9-
Braised puy lentils, green beans, avocado, pecans, pomegranate, tahini (pb, gf)	8-
Broken lamb meatballs, chermoula, aubergine, tahini, labneh, pickled red onion	9-
Jamon and smoked san simon croquettes, saffron aioli	8-

Grains and bowls

Quinoa, edamame, buckwheat grain bowl, broccoli, pickled daikon, avocado, toasted chickpeas, mung beans, sesame soy (pb, gf)	14-
- Add: grilled chicken (gf, df)	3.5
Burnt stem broccoli, charred sweet potato, spiced black bean salsa, green chutney, coconut yoghurt, curry leaf oil (pb, gf)	14-
Seasoned rice, hot-smoked salmon, avocado, miso mayonnaise, mung beans, pickled ginger, furikake (df, gf)	15.5
Chicken larb, polished rice, pickles, sambal, romaine lettuce, peanuts (df)	15.5
- Add: fried egg (v, gf, df)	1.5
Grilled halloumi, spiced freekeh, pickled oyster mushrooms, kalamata olives, oregano, preserved lemon, cumin (v)	15-

Sourdough pizza

Tomato, mozzarella, basil (v)	10.5
Rose harissa, pickled mushroom, charred radicchio, kale, rosemary (pb)	12-
Caramelised onion, olive, mozzarella, oregano, fresh tomato (v)	13-
Anchovy, tomato, oregano, red chilli, black olives, mozzarella, parsley	14-
Speck, parmesan cream, egg, mozzarella, aleppo chilli	14-
Nduja, tomato, confit garlic, cavolo nero, scamorza	14-

Sides

French fries, rosemary salt (pb, gf)	4-
Wedge salad, buttermilk dressing, dill, radish, sprouts (v, gf)	4-

Pudding

Boiled orange and almond cake, miso caramel, mascarpone (v, gf)	6.5
Bullion single origin, Caravan coffee infused dark chocolate bar - 16g	3-
Bullion single origin, Caravan coffee infused dark chocolate bar - 63g	7.5

(v) vegetarian

(pb) plant-based

*(gf) without gluten
containing grains*

(df) dairy free

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.
Some menu items marked with a GF, DF, V or PB have been cooked in our deep fat fryer which may contain traces of gluten, dairy or non plant-based matter.
For those who suffer serious allergies, please speak with a manager for further information. Personal electronic items used in restaurant at own risk.
A discretionary 12.5% service charge will be added to your bill.