

## LUNCH

11 till 16

### SNACKS

**FOCACCIA (vg)** — 5  
*provençal infused olive oil, tomato, olives*

**GUACAMOLE (vg)** — 9  
*tortillas, coriander, chilli, lime*  
extra tortillas - 3

### TO START OR SHARE

**FIRE ROASTED CARROT SOUP (vg)** — 10  
*chermoula, crispy chickpeas, parsley*

**BEETROOT TARTARE (vg)** — 11  
*confit shallots, hazelnut, radish, crostini*

**BURRATA (v)** — 16  
*heirloom tomatoes, aged balsamic, basil, olive oil, crostini*

**SPRING SALAD (vg)** — 16  
*lamb's leaf, baby gem, bimi, sugar snaps, asparagus,*  
*honey lemon dressing*  
poached egg - 2,50  
smoked trout - 7  
bacon - 5

**SEABASS CEVICHE** — 16  
*leche de tigre, coriander, red onion, pineapple, chilli*

### MAINS

**CAULIFLOWER STEAK (vg)** — 17  
*red quinoa, dates, green tahini, mint, chickpeas*

**LINGUINE ALLE VONGOLE** — 22  
*clams, white wine, parsley, garlic, chilli*

**SEARED CORVINA** — 22  
*romesco, asparagus, kale*

**FLAME GRILLED CHICKEN** — 20  
*salsa verde, bimi*

**SKIRT STEAK** — 24  
*pickled peppers, red chimichurri, rocket*

**HOX CHEESE BURGER** — 18  
*brioche, emmental, red onion, lettuce, pickles, tomato,*  
*Lotti's sauce, fries, truffle mayo*

**SMOKED AUBERGINE RELISH (vg)** — 7  
*pita bread, garlic, peppers, parsley*  
extra pita bread - 3

**WHIPPED FETA (v)** — 7  
*pita bread, crispy chickpeas, lemon, thyme*  
extra pita bread - 3

### SANDWICHES

**AVO TOAST (v)** — 16  
*sourdough, poached eggs, chilli flakes, chili oil*

**PORTABELLO BURGER (vg)** — 17  
*vegan bun, Portobello, avocado, tomato, red onion,*  
*sriracha mayo, fries, truffle mayo*

**GRILLED VEG SANDWICH (vg)** — 16  
*focaccia, eggplant, red pepper, green tahini,*  
*rocket, red onion*

**SMOKED TROUT ON TOAST** — 15  
*sourdough, creme fraiche, pickled cucumber,*  
*radish, crispy capers*

**BUTTERMILK FRIED CHICKEN** — 16  
*brioche, daikon coleslaw, pickles,*  
*sriracha mayo*  
fries - 6  
sweet potato fries - 8

### SIDES

**MIXED LEAF SALAD (vg)** — 6  
*rocket, lamb's leaf, honey lemon dressing*

**BALSAMIC ROASTED BEETS (v)** — 6  
*feta, tarragon, balsamic*

**HERBED NEW POTATOES (v)** — 6  
*butter, rosemary, thyme*

**FLAME ROASTED CARROTS (vg)** — 6  
*crispy garlic, celery pesto*

**FRIES (v)** — 6  
*truffle mayo*

**SWEET POTATO FRIES (v)** — 8  
*truffle mayo*

*\*please advise your server if you have any allergies or require information on the ingredients used in our dishes.*

# WINE

## SPARKLING

PROSECCO VILLA SANDI ORGANIC, <i>Treviso, Italy - NV</i>	12	60
JOUSSET 'ROSE À LIES' (PETNAT), <i>Gamay &amp; grolleau, Loire, France - '20</i>	13	70
GAUDINAT BOIVIN EXTRA BRUT, <i>Champagne, France</i>	19	105
PERRIER-JOUËT GRAND BRUT, <i>Champagne, France - NV</i>		160
PERRIER-JOUËT BLASON ROSE', <i>Champagne, France - NV</i>		180
CHAMPAGNE DE VENOGE PRINCES BLANC DE BLANCS, <i>Champagne, France - NV</i>		200
RAUMLAND TRAUBEN 0.0%, <i>Germany, Sec - NV</i>	9	42

## WHITE

MUNDO DE YUNTERO (BIO), <i>Sauvignon Blanc &amp; Verdejo, La Mancha, Spain - '21</i>	6.5	32
SAVIAN (ORGANIC), <i>Pinot Grigio, Veneto, Italy - '21</i>		34
LETH (SUSTAINABLE), <i>Grüner Veltliner, Niederösterreich, Austria - '21</i>	7	36
BASA, <i>Verdejo, Castilla y León, Spain - '21</i>	8	38
BRIGALDARA SOAVE, <i>Garganega, Veneto, Italy - '21</i>		46
ALBA MARTIN, <i>Albariño, Rias Baixas, Spain - '21</i>		48
RAATS ORIGINAL CHENIN BLANC (BIO), <i>Chenin Blanc, Stellenbosch, South Africa - '21</i>		49
THIBERT MIRANDA MACON-FUISSÉ, <i>Chardonnay, Bourgogne, France - '20</i>	10	57
LE 'S' DES POËTE (BIODYNAMIC), <i>Sauvignon Blanc, Loire, France - '19</i>	10	57
LE FACTEUR (BIODYNAMIC), <i>Vouvray, Loire, France - '20</i>		59
CHATEAU DE BERU CHABLIS (BIODYNAMIC), <i>Chardonnay, Bourgogne, France - '20</i>		96
ALDEA 0.0%, <i>Verdejo, Pontevedra, Spain</i>	6.5	32

## ROSE

ESTANDON GRIS DES SEIGNEURS, <i>Cinsault &amp; Grenache, Provence, France - '20</i>	7	36
CHRISTOPH HOCH (NATURAL), <i>Zweigelt, Niederösterreich Austria - '21</i>	9	49

## ORANGE

RAIMONES ENGRESKADA, <i>Xarello, Marina &amp; Muscat, Catalunya, Spain - '21</i>	10	57
TENUTA VINCENZO NARDONE IL SAN GIORGIO, <i>Campania Greco, Campania, Italy - '20</i>	11	60

## RED

VILLA DES CROIX, <i>Pinot Noir, Pays D'Oc, France - '21</i>	6.5	32
I MURI, <i>Primitivo, Puglia, Italy - '21</i>	7	36
VIGNETI ZABU, <i>Nero D'Avola, Sicily, Italy - '21</i>		39
DOMAINE BOUSQUET (ORGANIC), <i>Malbec, Mendoza, Argentina - '21</i>	8.5	44
BORDEAUX 'LES ANNÉREUX' (BIO), <i>Cab Sauv, Cab franc &amp; Merlot, Bordeaux, France - '20</i>	9	46
BROCCARDO LANGHE NEBBIOLO, <i>Nebbiolo, Piemonte, Italy - '21</i>	10	57
VALÉRIE COURRÈGES CAHORS 'OCREMENT-DIT', <i>Malbec, Sud-Ouest, France - '19</i>		61
LANGMEIL VALLEY FLOOR, <i>Shiraz, Barossa Valley, Australia - '19</i>		64
PANERETTA CHIANTI CLASSICO RISERVA, <i>Sangiovese, Tuscany, Italy - '19</i>		70
SAINT EMILION GRAND CRU, <i>Merlot, Bordeaux, France - '18</i>		99
BONNARDOT 'MARANGES SUR LE BOIS', <i>Pinot Noir, Bourgogne, France - '20</i>		