

marinated olives 8
marcona almonds 8
grilled bread 5
bacon-wrapped dates & parmesan 12

artisanal cheese
dried fruits, nuts & ciabatta **3 cheese** 20 **5 cheese** 32

grilled flatbread shaved asparagus, gruyère, jamón & gremolata 20
grilled flatbread summer squash, taleggio & sundried tomato pesto 20

little gems green goddess dressing, ruby grapefruit & avocado 18
balsamic brussels sprouts burrata, currants & pine nut breadcrumbs 19

spanish fried chicken chili-cumin butter & romesco aïoli 22
soft polenta wild mushrooms, mascarpone, swiss chard & gremolata 22
grilled prawns succotash, avocado, watercress & charred scallion 29
grilled seabass carrot-beet slaw, harissa, tangerine & za'tar labneh 28
quinoa dumplings spiced tomato, sugar snap peas, pea shoots & feta 22
lamb chops fava bean purée, dandelion & tomato preserved lemon salsa 32
hanger steak niçoise olive butter, arugula & fried shallot rings 29

curried cauliflower red wine vinegar 16
farro and black rice currants & pine nuts 16
young broccoli shallot, sliced garlic & arbol chili 16

milk chocolate torta rum caramel & coffee cream 15
butterscotch pot de crème fleur de sel & salted cashew cookies 15
market berries crème fraîche & vanilla sugar 16