



SMALL PLATES MENU

6/8 Plates between 2 people

FISH

LOBSTER CROQUETTES | BURNT LIME 13.5

SALMON | CITRUS | FENNEL 13

COD | LEMON MISO | CAPER BERRIES 21.5

BRILL | COURGETTE | TOMATO 19

VEG

BURRATA | NECTARINE | HOT HONEY 11.50

MISO AUBERGINE | SHALLOT | SESAME 12

CAULIFLOWER | MADRAS | BHAJI 12.5

PASTA | 64° YOLK | SUMMER TRUFFLE 20

MEAT

FIRECRACKER CHICKEN | SPRING ONIONS | SESAME 11

PORK BELLY | SUSHI RICE | PICKLES 12

RIBEYE | FERMENTED SHIITAKE | POTATO 30

LAMB | RATATOUILLE | POLENTA CHIPS 23

AN OPTIONAL 12.5% WILL BE ADDED TO YOUR BILL
SOME OF OUR FOOD CONTAINS ALLERGENS

64°

SET MENU

£65 PER HEAD

£45 WINE FLIGHT

Curators Cuvée Sparkling Wine 100ml

SALMON | CITRUS | ROE

PUFFED PARMESAN

BREAD & BUTTER

Pigmentum Rose 100ml

LOBSTER CROQUETTES | BURNT LIME

Albillo, Picarana 100ml

BRILL | COURGETTE | TOMATO

Cabernet Franc 100ml

PASTA | 64° YOLK | SUMMER TRUFFLE

Capetelli 50ml

MANGO | RICE PUDDING | FOAM

STRAWBERRY | MASCARPONE | FIG LEAF

RUM BEAR

DESSERTS

MANGO | RICE PUDDING | FOAM 4.50

STRAWBERRY | MASCARPONE | FIG LEAF 6.50

RUM BEAR 3.50

HOT DRINKS

FRENCH PRESS COFFEE 4/6

TEA: DARJEELING, CHAMOMILE, GREEN TEA 3

TO FINISH

ANTICA FORMULA 7

ARTELIUM VERMOUTH 8.5

BALVENIE DOUBLEWOOD 12YR 8.5

BRUICHLADDICH CLASSIC LADDIE MALT 9