

From the Kitchen

Available Weekdays

Faraday's Fries Truffle Seasoning, Homemade Aioli	16	GF / DF / V
Wood-Fired Bread, Whipped Goat Cheese Honeycomb, Truffle Oil	20	DFR / V
Burrata, Heirloom Tomatoes Basil, Smoked Paprika Dressing	32	GF / V
Charcoal Grilled Asparagus Romesco, Cured Egg Yolk	20	GF / DF / V
Market Fish Crudo Avocado, Roast Pineapple	30	GF / DF
Ricotta & Pea Ravioli Lemon, Asparagus, Pistachio	38	V
Paprika Grilled Octopus Olives, Chorizo, Fennel, Almonds	38	GF / DF
The Eddie Special Market Fish & Shellfish, Tomato Bouillabaisse	38	GF / DF

La Fromagerie

Available At All Times

Warm Marinated Olives	12	GF / DF / V
Charcuterie Selection of Charcuterie, with Assorted Pickles, GF Wafers	36	GF / DF
Fromage Selection of French Cheeses, Quince Jelly, Dried Fruit, GF Wafers	39	GF / V
Anchovies Served Neat with Chilli Garnish	18	GF / DF
Sturia Vintage Caviar 15g or 30g Served with Truffle Crisps, Crème Fraiche, Spring Onion	99 / 189	GF / DF

GF- Gluten Free / GFR- Gluten Free on Request / DF - Dairy Free / DFR - Dairy Free on Request / V- Vegetarian

Our curated menu may change, according to seasonal and produce availability. Some items may contain allergens.

Please speak to your server for details..

For groups of more than 4 guests, we respectfully request one bill per table.