

THREE KITCHENS.

EXHIBITION. - SUNDAY -

ONE RESTAURANT.

L I V E N E R S

LAURENT-PERRIER
NV BRUT 16
(125ML)
CHAMPAGNE,
FRANCE

EXHBTN G+T 11
BOMBAY PREMIER CRU
GIN, AMBER VERMOUTH,
GRAPEFRUIT BITTERS,
FEVER-TREE TONIC

CLASSIC
NEGRONI 11
BOMBAY SAPPHIRE
GIN, MARTINI BITTER
+ RUBINO VERMOUTH

EARTHTONE
NEGRONI 11
ILEGAL MEZCAL, COFFEE
+ ARTICHOKE AMARO,
SWEET VERMOUTH

CHINOTTO
BOULEVARDIER 11
MAKER'S MARK BOURBON,
LAPHROAIG WHISKY, CHINOTTO
NERO, MARTINI BITTER

ORDER FROM ANY OR ALL OF OUR KITCHENS AT ONCE. DISHES COME AS THEY'RE READY, SHARING STYLE.

SUD.

SOUTHERN ITALIAN KITCHEN.

SNACKS

BELLA DI CERIGNOLA OLIVES 4
CETARA AMALFI ANCHOVIES 6
CALABRIAN CHILLI, ZEST, EVO
HERITAGE GRAIN SOURDOUGH 3.5
CHOOSE FROM:
ROAST GARLIC ROSEMARY BUTTER
'NDUJA HONEY OREGANO BUTTER

PLATES

NEAPOLITAN SALAMI + SCAMORZA CROCCHETTE 9
SALSA ARRABBIATA
BRUSCHETTA 'PUGLIESE' 8.5
FAVA BEAN PURÉE, WILD BROCCOLI
FRIARIELLI, CRISPY ONIONS
SHETLAND MUSSELS 11.5
SAFFRON LEEKS, MARSALA, MASCARPONE
LA LATTERIA BURRATA 8.5
TOMATO + THYME JAM, PUGLIESE EVO,
SOURDOUGH
MEATBALLS ALL'AMATRICIANA 9.5
GUANCIALE, SAN MARZANO,
CALABRIAN CHILLI, PECORINO
FENNEL + RADICCHIO SALAD 4.5
ORANGE DRESSING
ORECCHIETTE 'HOUSE SUGO' 13.5
8-HOUR BEEF SHIN, PORK SHOULDER,
'NDUJA RAGU, PARMESAN
CALAMARATA ALLO SCOGLIO 16
BROWN CRAB, BABY SQUID, COD
CHEEKS, TIGER PRAWNS, SHETLAND
MUSSELS, DATTERINI, GINGER
CAVATELLI WITH SICILIAN CHICKPEAS 10
CAVOLO NERO, RAISINS, MINT, ALMONDS
PACCHERI ALLA CALABRESE 12.5
SPIANATA SALAMI, FENNEL SAUSAGE,
GREEN CHILLI, PARMESAN, PANGRATTATO
TROFIE WITH BROCCOLINI 11
ANCHOVY BUTTER, HOUSE CHICKEN STOCK,
CHILLI, PANGRATTATO, PARMESAN

OSMA.

SCANDINAVIAN KITCHEN.

CHEESE + KIMCHI CROQUETTES 9
CHIVE MAYO
BRIOCHE TOAST 9
CHICKEN LIVER PARFAIT,
LINGONBERRY JAM, SAGE
PANKO LAMB BELLY 9.5
YOGHURT, RED ONION,
THAI BASIL
ALMOND HUMMUS 13
GOLDEN BEETROOT, ROASTED FIGS,
ROCKET, CHAMOMILE, SORREL
CURED HALIBUT SASHIMI 14
BALSAMIC + TERIYAKI GLAZE,
CRISPY CAPERS, SALTED LEMON,
SHALLOT, OREGANO
BEEF FILLET TATAKI 15
XO OYSTER SAUCE, CRISPY ONIONS,
GARLIC, FRIED BROCCOLI

THE OSMA ROAST.

CHOOSE FROM:

SALT AGED CUMBRIAN BEEF 20
SALT AGED RIB EYE STEAK

ROASTED CAULIFLOWER STEAK 18

SERVED WITH:

YORKSHIRE PUDDING, MASH,
ROAST POTATOES, CARROT +
SWEDE, CABBAGE, GRAVY

BARATXURI.

BASQUE FIRE COOKERY.

PINTXOS ARE TRADITIONALLY SERVED IN THE BASQUE REGION OF NORTHERN SPAIN. SERVED FROM THE BAR OR ON A CHALKBOARD.

THEY ARE INDIVIDUAL PORTIONS ENJOYED IN A BITE OR TWO AND ARE MADE WITH FRESH LOCALLY SOURCED INGREDIENTS AS WELL AS SPECIALLY SELECTED PRODUCE FROM THE BASQUE COUNTRY.

BARATXURI'S PINTXOS MAY BE SERVED ON BREAD, SKEWERS OR IN INDIVIDUAL CAST IRON PANS. THESE ARE FRESHLY PREPARED EVERY SUNDAY REPRESENTING THE BEST OF THE BASQUE CUISINE, USING FRESH LOCALLY SOURCED INGREDIENTS AS WELL AS SPECIALLY SELECTED PRODUCE FROM THE BASQUE COUNTRY.

PLEASE SEE OUR BLACKBOARD FOR TODAY'S SELECTION. ORDER WITH YOUR SERVER. WE WELCOME ANY QUESTIONS YOU MAY HAVE.

SUNDAY PLATES





SURF AND TURF TXULETON 75
BONE IN RIB FROM OLD GRASS-FED DAIRY CATTLE, DRY AGED 45 DAYS, GOLDEN FAT FOR FLAVOUR, SERVED BLUE, WHOLE ARGENTINIAN RED PRAWNS, AL AJILLO

PESCADO DEL DIA 20
WHOLE FISH OF THE DAY GRILLED OVER EMBERS, CHARRED NEW POTATOES, SALSA VERDE

50% OFF
ALL CARAFE
WINE
ALL DAY SUNDAY



CHAMPAGNE LAURENT-PERRIER

125ML / BTL
CHAMPAGNE, FRANCE

LA CUVÉE BRUT 	16 / 90
CUVÉE ROSÉ BRUT 	120
BLANC DE BLANCS 	135
GRAND SIÈCLE N°25 	225

SPARKLING

125ML / BTL






CAVA BRUT, + & + SELECCION, BODEGAS PINORD 	7 / 36
CATALONIA, SPAIN	
LIBOLL SPUMANTE ROSÉ, SAN MARZANO 	7.25 / 37
PUGLIA, ITALY	

WHITE

175ML / 500ML / BTL





AROMATIC, VIBRANT & FRUIT DRIVEN

WINES THAT LEAP OUT OF THE GLASS AND REMIND US OF SUMMER.
FOR THOSE WHO LIKE THE FRUIT TO TAKE CENTRE STAGE.

SMEDEREVKA, TIKVEŠ 	6.5 / 18.5 / 26
TIKVEŠ, NORTH MACEDONIA	
ZIBIBBO, VITese, COLOMBA BIANCA 	7.5 / 21.5 / 30
SICILY, ITALY	
AVESSO, VINHO VERDE, LEME 	33
VINHO VERDE, PORTUGAL	
SAUVIGNON BLANC, ORIGIN, SAINT CLAIR 	10.75 / 31 / 43
MARLBOROUGH, NEW ZEALAND	
ALBARINO BLEND, PAZO DE SEOANE, LAGAR DE CERVERA 	54
RIAS BAIXAS, SPAIN	

CRISP, LIVELY & MINERAL

RAPIER LIKE ACIDITY, WITH REAL FRESHNESS AND PURITY.
RESTRAINED FLAVOURS TAKE A BACK SEAT TO EXUBERANCE.

PIQUEPOUL/TERRET, L'ARÊTE DE THAU 	29
LANGUEDOC, FRANCE	
ASSYRTICO, CUVÉE MEMBLIARUS, CHÂTEAU OUMSIYAT 	7.75 / 22 / 31
BEKAA VALLEY, LEBANON	
RIESLING, WATERVALE, JIM BARRY WINES 	9.5 / 27 / 38
CLARE VALLEY, AUSTRALIA	
GRECO DI TUFO, CUTIZZI, FEUDI DI SAN GREGORIO 	52
CAMPANIA, ITALY	

RICH, TEXTURED & OPULENT



WINES WITH ADDED TEXTURE, BUT NOT ALWAYS FROM OAK, SO FRIENDLY WITH BOLD CUISINE.

SELECTED HARVEST WHITE, PEGÕES 	7.25 / 21 / 29
PENÍNSULA DE SETÚBAL, PORTUGAL	
RIOJA, VALDEBARON BLANCO, BODEGAS ONDARRE 	8.25 / 23 / 33
RIOJA, SPAIN	
CHENIN BLANC, STEEN OP HOUT, MULDERBOSCH 	36
STELLENBOSCH, SOUTH AFRICA	
CHARDONNAY BLEND, EDDA, SAN MARZANO 	11.5 / 33 / 46
PUGLIA, ITALY	
BOURGOGNE ALIGOTÉ, PAR GOUFFIER, GOUFFIER 	50
BURGUNDY, FRANCE	

 SUSTAINABLE  ORGANIC

ROSÉ

175ML / 500ML / BTL

CABERNET FRANC ROSÉ, VIÑA ECHEVERRÍA 	7 / 20 / 28
MAULE VALLEY, CHILE	
AUMÉRADE STYLE ROSÉ, CHÂTEAU DE L'AUMÉRADE 	9.5 / 27 / 38
PROVENCE, FRANCE	

RED

175ML / 500ML / BTL





SILKY, SUPPLE & EASY DRINKING

FROM PINOT NOIR TO SANGIOVESE.
LIGHTER IN STYLE, BUT PACKED WITH CHARACTER.

SAPERAVI, VACHNADZIANI WINERY 	7.25 / 21 / 29
KAKHETI, GEORGIA	
MERLOT/SANGIOVESE, VILLA CONVERSINO, DI FILIPPO 	34
UMBRIA, ITALY	
PINOT NOIR GRAN RESERVA, SIBARIS, UNDURRAGA 	9 / 26 / 36
LEYDA VALLEY, CHILE	
FITOU, TRADITION, DOMAINE DE LA ROCHELIERRE 	43
LANGUEDOC, FRANCE	
ROSSO DI MONTALCINO, PININO 	54
TUSCANY, ITALY	
GRENACHE, SANTA MARIA VALLEY, LANGUAGE OF YES 	78
CALIFORNIA, USA	





SAVOURY, SPICY & MEDIUM-BODIED

WINES PACKED WITH FLAVOUR,
MARKED FRESHNESS AND SPICE.

NEGROAMARO, IL PUMO, SAN MARZANO 	6.5 / 18.5 / 26
PUGLIA, ITALY	
BOBAL TINTO, EL RENEGADO, FINCA EL RENEGADO 	30
VALENCIA, SPAIN	
TEMPRANILLO/CABERNET/MERLOT ARS NOVA, TANDEM 	9.5 / 27 / 38
NAVARRA, SPAIN	
COLLIOURE, SERRAL ROUGE, DOMAINE MADELOC 	51
ROUSSILLON, FRANCE	

ROBUST, POWERFUL & STRUCTURED







MUSCULAR WINES WITH BIG PERSONALITY.

NERO D'AVOLA, KORE, COLOMBA BIANCA 	37
SICILY, ITALY	
SHIRAZ, BULL ANT, LAKE BREEZE 	10 / 28.5 / 40
LANGHORNE CREEK, AUSTRALIA	
RIOJA CRIANZA, FINCA SAN MARTÍN, TORRE DE OÑA 	43
RIOJA, SPAIN	
FAITHFUL HOUND (BORDEAUX BLEND), MULDERBOSCH VINEYARDS 	44
STELLENBOSCH, SOUTH AFRICA	

ORANGE, NATURAL & MAVERICK

175ML / 500ML / BTL

NOTHING ADDED AND NOTHING REMOVED.

VIIGNIER, NO ES PITUKO, VIÑA ECHEVERRÍA 	34
CURICÓ VALLEY, CHILE	
SAUVIGNON/SEMILLON, BLANCO DE LA CASA, MATIAS RICCITELLI 	58
UCO VALLEY, ARGENTINA	
AMFÒRA, COTEAUX DE BESSILLES, VILLA NORIA  	48
LANGUEDOC, FRANCE	
CARIGNAN, NO ES PITUKO, VIÑA ECHEVERRÍA 	34
MAULE VALLEY, CHILE	
MALBEC, THIS IS NOT ANOTHER LOVELY MALBEC, MATIAS RICCITELLI 	10.5 / 30 / 42
UCO VALLEY, ARGENTINA	

 SUSTAINABLE  ORGANIC

EX
HB
TN
WINES