

THREE KITCHENS.

EXHIBITION.

ONE RESTAURANT.

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

LIVENERS

LAURENT-PERRIER
NV BRUT 17
(125ML)
CHAMPAGNE,
FRANCE

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

CLASSIC
NEGRONI 12
BOMBAY SAPPHIRE PREMIER
CRU, MARTINI BITTER +
RUBINO VERMOUTH

EARTHTONE
NEGRONI 12
ILEGAL MEZCAL, COFFEE
+ ARTICHOKE AMARO,
SWEET VERMOUTH

CHINOTTO
BOULEVARDIER 12
MAKER'S MARK BOURBON,
LAPHROAIG WHISKY, CHINOTTO
NERO, MARTINI BITTER

OSMA.

SCANDINAVIAN KITCHEN.

BARATXURI.

BASQUE FIRE COOKERY.

JAAN.

PERSIAN BREAD KITCHEN.

SNACKS

PORK + CHIPOTLE CROQUETTES
WILD GARLIC MAYO 9

BRIOCHE TOAST
ANCHOVY, AIOLI, RAISIN JAM 9

TEMPURA COURGETTE FLOWER
WHIPPED GOATS CURD,
TRUFFLE HONEY 9

WONTONS
DUCK LEG + BLACK PUDDING,
HONEY, CHILLI 10

PADRON PEPPERS
CHILLI, GARLIC, PIMENTÓN 7.5

TRADITIONAL BASQUE
STYLE TORTILLA
FRIED POTATO, CACKLEBEAN ARLINGTON
FREE RANGE EGGS 6.5

CABECERO
CURED IBERIAN PORK COLLAR,
FRIED BROAD BEANS 10

SMOKED MACKEREL
CHARRED SPRING ONION,
TOASTED SOURDOUGH 9

PICKLED SHETLAND
MUSSELS*
ZA'ATAR, CRÈME FRAÎCHE, LEMON 6.5

WHIPPED BUTTERBEAN*
CHARRED ONION CHUTNEY,
SUMAC 5.5

SMOKED AUBERGINE*
MACADAMIA, WOOD SORREL 7.5

SMASHED CUCUMBER*
SEAWEED, ELDERFLOWER 6.5

PLATES

WYE VALLEY ASPARAGUS
HOLLANDAISE FOAM, AVRUGA CAVIAR
(V OPTION AVAILABLE) 10

CRAB TOSTADA
BROWN CRAB, YUZU, JALAPEÑO,
BABY CARROTS 12

CRISPY NEW POTATOES
BROWN BUTTER HOLLANDAISE, CHIVES 7

ST AUSTELL MUSSELS
LEEKs, CREAM, WHITE WINE 14

SEABASS SASHIMI
TOMATO XO, CHIPOTLE,
TRUFFLE, CRISPS 15

TUNA TATAKI
SESAME PONZU, CORIANDER, PEA,
CRISPY ONION 15

SMOKED BURRATA
ISLE OF WIGHT TOMATOES,
STRAWBERRY, SHISO 15

GNOCCHI
COURGETTE, BUERRE BLANC,
BASIL, PINE NUTS 16

RIBEYE STEAK
QUINCE, BORDELAISE SAUCE,
LITTLE GEM LETTUCE 26

WHOLE ARGENTINIAN
RED PRAWN
PIMENTON, GARLIC, LEMON 4 EACH

CHARRED CAULIFLOWER
BRAVAS
GARLIC AIOLI, PARSLEY 7.5

DEEP FRIED SOFT
SHELL CRAB
CORNISH CRAB, TXAKA, CHIVE 11

ACORN FED IBERIAN
PORK BELLY
RIOJA GLAZE, PUFFED POTATO 12

GRILLED CORNISH COD
ASPARAGUS, PEA, BASQUE CIDER 15

SALT AGED PICANHA STEAK
SAKARI RED PEPPER HOT SAUCE 13

FIRE ROASTED SUMMER VEG
AUBERGINE, COURGETTE,
HERITAGE TOMATO 11

HOGGET RUMP
CANTABRIAN ANCHOVY, GORDAL
OLIVE, MARCONA ALMOND 14

WHOLE GRILLED RED MULLET
CONFIT NEW POTATOES, PIPERADE 19

BBQ PORK CHOP
GRILLED GREENS, BASQUE CHORIZO 19

BLACK GARLIC BUTTER*
HAY AGED CHEDDAR, SOFT HERBS 8

EX DAIRY BEEF TARTARE*
HORSERADISH, POMEGRANATE
MOLASSES, ONION RINGS 11.5

RAS EL HANOUT
SPICED LAMB*
CUCUMBER LABNEH, CURED
EGG YOLK, CHIVE 11.5

GRILLED SQUID
'NDUJA, GREEN TOMATO,
ROSEMARY, SMOKED PEPPERS 16

FIRE ROASTED SEA TROUT
FATOUSH SALAD, FRIED BREAD,
RADISH, SUMAC 15

SCORCHED SUMMER SQUASH
BURNT ONION BROTH, PICKLED
CHILLI, ZA'ATAR 14

CHERMOULA CHICKEN
BROKEN RICE, PICKLED TOMATOES,
CRISPY HERBS 18

SLOW COOKED LAMB SHANK
ANCIENT GRAINS, HOUSE PICKLES,
LEMON TAHINI LABNEH 24

*DISHES SERVED WITH:
HOUSE FLATBREAD
WILDFARMED FLOUR, SLOW
FERMENTED + WOOD FIRED
EXTRA FLAT BREAD +2.5