

SWEET

BRÛLÉE SCONES Nutella and Vanilla served with Mixed Berries and Pepe Saya Clotted Cream.

CHEESECAKE

GF.

TRUFFLE POPS GF, V.

MADELEINE

AMARETTI COOKIES

SLECTION OF OPERA CAKES

MACARON Chef's Selection GF V.

SEASONAL TART Fresh Strawberry and Blueberry Fruits v.

SAVOURY

FRESHLY SHUCKED OYSTERS + \$5EA Lemon and Mignonette

STRACCIATELLA Edamame, Smoked Almond and Preserve Lemon v.

CHICKEN LIVER PARFAIT Red Wine Gel on Brioche.

ANCHOVY SKEWER Medley Tomato, Olives and Piparra DF.

SPINACH FRITTATA Asparagus and Spanner Crab GF.

PASTRAMI SLIDER Swiss Cheese and Piccalilli.



Please note that all our food may contain nuts, gluten, and dairy. We can accommodate dietaries restrictions with advance notice. Please note a 10% surcharge applies on Sundays.