

To start	Salted pistachios	6
	Marinated olives	6
	Baguette, Fremantle butter	3 ea
	Oysters, mignonette dressing, lemon	27 / 54
	House pickles, semolina crackers, spiced chickpea dip	9
	Salami, 24 month Parmigiano-Reggiano, olives	14
	Beef ragu arancini	14
	Fries and aioli	10
Small plates	Triple cheese toastie + <i>fried egg</i>	15 / 17
	Duck liver parfait, caramelised onion, pink peppercorns	18
	Burrata, burnt leek, wild rocket & dandelion dressing	24
	Scallop crudo, sorrel, melon rind, wasabi, crème fraîche	24
	Classic steak tartare, Bloody Mary vinaigrette, potato crisps	24
	Broccoli and grain salad, toasted seeds, almonds, sheep's feta	9 / 18
Large plates	Cheese plate: 3 cheeses, quince paste, honeycomb, crackers	29
	Charcuterie plate: San Daniele prosciutto, Fuet de Campo, Cecina, Morcon	29
	Petition Wagyu burger, pickles, American cheddar, mustard, ketchup, fries	25
	Ricotta gnocchi, winter greens, pinenuts & currants, pecorino	32
	Market fish, shaved fennel & celery, kosho butter sauce	42
	Pork cotoletta, cabbage and apple slaw, parmesan dressing	37
Dessert	Chocolate pudding, miso & peanut, rhubarb, buckwheat	18
	Burnt cream, crisp filo, cocoa nib, strawberry & rosella	18
	Coconut, blood orange sorbet, iced chardonnay	17
	Sue Lewis Chocolatier truffle	4 ea
After	Fraser Gallop 'Ice Pressed' Chardonnay 2017	14
	Rockford 'P.S. Marion' Cane Cut Semillon 2012	16
	Château Rabaud-Promis Sauternes 1997	21
	Seppeltsfield 'Para' Grand Tawny NV	14
	Fernando de Castilla Pedro Ximénez NV	16
	Darroze Les Grands Assemblage 20 Ans d'Age	22
Special	Burger and Bordeaux Petition Wagyu burger, pickles, American cheddar, mustard, ketchup, fries + a glass of 2017 Château Moulin St-Georges St-Emilion	55