

PERRY'S ECLAIR

LOBSTER, HAZELNUT,
ESPELETTE MAYONNAISE

\$18

OYSTERS

AVOCADO MIGNONETTE, CRISPY GARLIC

\$24

HON TSAI

BRAZIL NUT, DAIDAI,
SMOKED TROUT ROE

\$17

KAMPACHI CRUDO

CHIPOTLE, BORDEAUX RADISH

\$22

BEEF TARTARE

HAZELNUT, CONFIT TOMATO, OMBRA

\$19

JOHN'S TERRINE

FOIE GRAS, HAM HOK,
SAVOY CABBAGE,
APPLE CIDER GASTRIQUE

\$24

ROSE HARISSA COD

SUGAR SNAP, PANCHETTA PEPPATO,
SMOKED COCONUT JUS

\$36

SPRING PORRIDGE

FAVA BEAN, GREEN GARLIC,
SICILIAN PISTACHIO BUTTER,
COCCHI AMERICANO

\$26

RABBIT IN THE HOLE

ENGLISH PEA, PICKLED PEARL ONION
CHARRED SCALLION, FRESH GREEN PEPPERCORN

\$32

HUCKLEBERRY DUCK

BEET KINCHI, RUTABAGA

\$34

SOFT SHELL CRAB

RAMPS A LA PLANCHA,
BLONDE MOREL, BROWN BUTTER, PONZU

\$35

86'S BURGER

BONE MARROW, CRISPY SHALLOT,
AMERICAN CHEESE, CHUMLEY'S SAUCE

\$27

CHEERFULLY, WE MUST DECLINE
ANY MODIFICATIONS TO THIS ITEM 😊

EXECUTIVE CHEF

VICTORIA BLAMEY