

PERRY'S ECLAIR

LOBSTER, HAZELNUT,
ESPELETTE MAYONNAISE

\$18

BOK CHOY

BRAZIL NUT, SUNFLOWER,
SMOKED TROUT ROE

\$17

TUNA CARPACCIO

TOMATO CHUTNEY, SEAWEED SOFT CHEESE,
BOTTARGA DI MUGGINE

\$24

SUMMER SQUASH

AVOCADO TEMPURA, CORN,
RAMP SAMBAL, HOKKAIDO UNI

\$18

BEEF TARTARE

HAZELNUT, CONFIT TOMATO, OMBRA

\$19

JOHN'S TERRINE

FOIE GRAS, HAM HOCK,
SANDY CABBAGE,
APPLE CIDER GASTRIQUE

\$24

ROSE HARISSA COD

JAPANESE SCALLION, CHERRY TOMATO,
SMOKED COCONUT JUS

\$36

SUMMER PORRIDGE

CHANTERELLE, SICILIAN PISTACHIO,
SHERRY, PERIGORD TRUFFLE

\$27

RABBIT IN THE HOLE

ENGLISH PEA, PARISIENNE CARROT,
GARLIC, FIG LEAF

\$32

SMOKED HUCKLEBERRY DUCK

BEET KIMCHI, WHITE BEET

\$34

MUSHROOMS ON WAFFLE

CAULIFLOWER SOUBISE, CAVIAR,
BROWN BUTTER PONZU

\$31

86'D BURGER

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

\$28

CHEERFULLY WE MUST DECLINE
ANY MODIFICATIONS TO THIS ITEM 😊

EXECUTIVE CHEF VICTORIA BLANEY