

Bites

Confit Duck Croquette, Caramelised Onion & Fermented Pear (SF) (E)	64
Preserved Ceps, Black Garlic & Grilled Plum (GF) (V)	56
Dry-Aged Beef-Fat Crumpet, Tartare, Horseradish & Caviar (ML) (R) (S)	78
Wild-Caught Clams & Hamour Sambal (LS) (E) (SF)	80

To Start

Crispy Potatoes & Grilled Romesco (N) (SE) (S) (VG) (LF) (LS) (CS)	54
King Crab, Celeriac & Apple Kimchi (SE) (CS) (E) (S) (SF)	134
Wagyu Kofta, Spiced Tomato & Sumac (LS) (CS)	92
Padrón Peppers Stuffed with Mussels & Veal Chorizo (GF) (SF) (DF) (ML) (LS)	72

Small Plates

Ajo Blanco, Pineapple Tomatoes & Bottarga (SF) (DF) (N)	112
Hamachi, Plum Shoyu & Green Almonds (DF) (N) (GF) (S) (R) (LF)	138
Pan-Seared Scallops, Smoked Veal & Chicken Sauce, Grilled Apple (A) (GF) (SF) (S)	174
Grilled Langoustine, Fermented Honey, Local Grains & Aromatic Bisque (A) (N) (SF) (S) (LS) (CS)	218
Fired-Roasted Beetroots & Aged Goat's Cheese (V) (GF) (E) (N) (LS)	130
Fried Chicken, Lobster Head Custard & Fermented Hot Sauce (SF) (E) (S) (LS)	156

Large Plates

Dry-aged T-bone with Green Chilli & Anchovy Butter (GF) (S) (LS) (CS)	498
Grilled Aubergine, Spiced Cashew Nut Sauce & Hazelnut Dukkah (N) (GF) (SE) (V) (LS) (CS)	172
Grilled Saddle of Lamb, Chermoula & Smoked Aubergine (GF) (LS) (CS)	236
Turbot, Smoked Butter & Coco Bean Cassoulet (A) (GF) (S)	212

Alongside

Garden Salad, Tahini & Pul Biber (DF) (GF) (SE) (S) (VG) (LF) (LS) (CS)	54
Fired Greens, Almond & Miso (DF) (N) (GF) (S) (VG) (LF) (LS) (CS)	54
XO Pasta & Prawn (SF) (E) (S)	78

To Finish

Eton Mess, Smoked Seasonal Berries & Fujairah Milk Ice Cream (E) (GF) (V)	64
Peanut & Soy (N) (E) (S)	64
Honey & Lemon (N) (E) (V)	64
Grilled Citrus Tart (N) (E) (V)	64

(A) Alcohol (DF) Dairy Free (E) Egg (GF) Gluten Free (ML) Mustard (N) Nuts (P) Pork (SE) Sesame (SF) Seafood
 (S) Soy (V) Vegetarian (VG) Vegan (R) Raw (LS) Locally Sourced (CS) Certified Sustainable
 On the tasting menu