



Dinner Menu

Garlic Marinated olives 3.5 v

Grilled Sourdough, herb butter 5

Grilled pitta 3.5 vg

Korto hummus 6 vg

Baba Ghanoush 6 vg

Padron peppers 7 vg

Pickled white anchovies, spinach pesto 7

Rosemary cured Manchego, quince jelly 8 v

Chilled salt cod brandade, tomato salsa 9

Sliced acorn fed Patta Negra 15.5

Mushroom croquettes, coconut yoghurt, spiced lime and mango pickle 11 vg

Duck egg, potato, crispy artichoke, truffle mayo 10 v

Grilled octopus, Smokey aubergine, chipotle oil 15

Harissa Chicken, cherry tomatoes, potato, dill dressing 13.5

Pistachio lamb kofta, sauce picada 13.5

Grilled broccoli, preserved lemon, Alepo pepper 6 vg

Smokey, spicy potatoes, vegan aioli 6 vg

Chickpea, tomato, herb salad 7 vg

Dark chocolate foam, chocolate brownie, toasted hazelnuts, caramel 7 v

Basque cheesecake, blueberry compote 7 v

Fireheart Affogato, vanilla ice cream, Fireheart coffee, Kaluha 10 v

If you have any allergies, please let us know!

A discretionary service charge of 12.5% will be added to your bill. 100% goes to the staff.