

REBEL x era

Sourdough bread, whipped miso butter	5
Fresh Oysters, spicy apricot consommé	10 / 24
Rye toast, whipped cod roe, cured mackerel and horseradish	14
Grilled cornichons, goat yoghurt, mustard leaves crispy chili oil and coriander	14
Butter-poached turnips, lentil miso, toasted kombu oil and Comté cheese	15
Beef tartare, sourdough toast, ramsons kimchi	17
Ricotta-filled tortellini, wild garlic velouté	23
Raw langoustine, bouillabaisse butter sauce, grilled brioche and langoustine aioli	26
Seafood platter, house made dipping sauces and herbs	36
Char-seared trout, smoked peas, buttermilk reduction, trout roe and dill oil	34
Smoked pigeon, house made condiments and miso chicken stock	36
Bavette and sweetbreads skewer, grilled brioche, sauce au poivre	38
Belgian sourced cheeses, seeds cracker and rhubarb marmalade	15
Strawberries and cream	10
Chocolate mousse	12

Good food, seasonal produce, and local suppliers – inspired by the places we’ve been and the people we meet. For one night only, we’re cooking and pouring with our friends at REBEL. Nothing fancy, just things we love to share.