

CAUSE/EFFECT

COCKTAIL KITCHEN & WHISKEY BAR

M E N U

TO START

CAPE OYSTERS <i>mignonette, lemon, pickled shallot</i>	48
BEEF TATAKI <i>ponzu, sesame, micro herb</i>	72
SMOKED BUTTERNUT HUMMUS <i>crispy chickpeas, za'atar, pita</i>	58
CRISPY CALAMARI <i>lemon aioli, pickled chilli, herbs</i>	68

SMALL PLATES

TRUFFLE ARANCINI <i>parmesan, black truffle aioli</i>	68
BURRATA <i>heirloom tomatoes, basil oil, toasted sourdough</i>	78
PORK BELLY BITES <i>apple puree, crackling, sage</i>	72
SPICED LAMB KOFTA <i>yoghurt, cucumber, coriander</i>	68

LARGE PLATES

LINE FISH <i>saffron velouté, baby fennel, charred lemon</i>	168
FREE RANGE CHICKEN <i>roasted pumpkin, broccolini, jus</i>	158
250G SIRLOIN <i>café de paris butter, jus, watercress</i>	198
VEGETABLE RISOTTO <i>wild mushrooms, truffle, parmesan</i>	148

SIDES

HAND-CUT TRUFFLE FRIES <i>parmesan, truffle oil</i>	58
CHARRED BROCCOLINI <i>lemon, almonds</i>	48
BABY GEM SALAD <i>herb dressing, crispy shallots</i>	48

SWEET

DARK CHOCOLATE TART <i>salted caramel, crème fraîche</i>	68
LEMON POSSET <i>berry compote, shortbread</i>	62
SEASONAL SORBET <i>please ask your server</i>	48

Please inform your server of any allergies.

A discretionary 10% service charge will be added to tables of 8 or more.

