

All of our fish is sustainably sourced day boat fish from the South coast of England

SNACK

CLASSIC GILDA anchovy / guindilla pepper/ olive	3.5
FOCACCIA extra virgin olive oil	4
OYSTER NUGGET parmesan mayo / paprika / Oscietra black caviar	12

R&W

OYSTERS (SIX / TWELVE) raspberry shallot vinegar / lemon	26/50
DRESSED OYSTER smoked tomato water / horseradish crème fraîche	6
CRUDO TRIO bluefin tuna / monkfish / scallop	16
MONKFISH CARPACCIO candy beetroot aguachile / marjoram	15
BLUEFIN TUNA TARTARE dill / pickled cucumber / Oscietra caviar	22

TO START

RED CAVIAR TOAST Yarra Valley salmon roe / whipped butter / Guinness bread	17
HASSLEBACK POTATO bottarga / sour cream / chive	11
CRAB DOUGHNUT HOLES crab custard / orange	9
FIG PANZANELLA Provence fig / San Marzano tomatoes / capers / basil	12
MONKFISH SKEWERS colatura di alici 'XO' / lardo / tropea onion	16
STRACCIATELLA & ANCHOVIES grilled red peppers / almond pesto	14

TO FOLLOW

GRILLED OCTOPUS RISOTTO nduja / aioli	24
GRILLED MONKFISH roasted almond sauce / samphire	30
BLUEFIN TUNA STEAK pink peppercorn sauce / treviso	29
ONGLET STEAK Pedro Ximénez jus / marinated peppers	26
CRAB ORECCHIETTE bisque / fennel pollen / chilli	17
ARABIATTA spaghetti / spicy tomato sauce /stracciatella	15

ON THE SIDE

FRENCH FRIES & AIOLI prawn head salt / aioli	7
NOISY GREEN SALAD Mesclun leaves / capers / roasted baby carrots	7

Please notify staff in case of any allergies or dietary requirements

A discretionary 13.5% service charge will be added to your bill. This is shared amongst all our staff