

## confections

canelé de bordeaux 4  
olive & sinclair chocolate mousse, sorbet, &  
black sesame caramel 8  
burnt basque cheesecake 9  
paris-brest, praline ganache, cultured chantilly 12  
grilled cherries, chicory coffee ice cream 8  
ruby chocolate cake truffle 4

tipico single origin espresso (kolla bocha, ethiopa)  
double shot 4  
americano 4  
latte or cappuccino 6

\*decaf available

kilogram tea, black/green/decaf herbal 4



## snacks

roast chicken potato chips 5  
add bibby's buffalo cashew dip 9  
malpeque oysters pickled in strawberry verjus, horseradish vinaigrette 4/pc  
anchovy toast, lemon purée, espelette 4/pc  
bomba rice bacalao arancini, pickle & piquillo salsa 8/3pc  
blackened cucumbers, gribiche 5  
smoked hakurei turnip, mouliade 5  
grilled mussel skewer 8  
pickled farm vegetables in escabeche, olive, green almond, black garlic 8  
salmon caviar, scallion crème fraîche, peppered corn potato chips 22/1oz

## plates, ascending in size

our fresh pulled mozzarella, charred tomato, sunflower 8  
plato dale roasted beets, creme fraiche pudding, rose hip, nasturtium 10  
summer squash toast, blossom ricotta, summer herbs 9  
chilled asparagus vichysoisse, buttermilk, cured yolk 10  
summer vegetable ratatouille tart, basil, lemon creme fraiche 14  
escargot toast, yeasted basque chili emulsion 14  
english peas, wild chive, alpine cheese 10  
ricotta gnocchi, chicken parmesan ragout, 'nduja 22  
maltagliati, shrimp sausage, sweet corn, pistachio 25  
wild sockeye salmon, quinoa, barigoule fennel, charred summer gazpacho 32  
plato dale butter chicken, kohlrabi, pickled peas, wild parsnip seed &  
coriander pesto 24  
pork shoulder, cranberry beans, kimchi, mulberry 24  
denver steak, crispy potatoes, braised dandelion greens 32