



## SNACKS

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### CAVIAR

BONITO CREAM  
& GRIDDLED POTATO MUFFINS  
30G 80 / 50G 135

### CRUDITÉ

MARKET VEGETABLES  
WITH HERBED CRÈME FRAÎCHE  
9

### OYSTERS

ON THE 1/2 SHELL  
WITH FROZEN CUCUMBER  
OLIO VERDE & BLACK PEPPER  
20 / 40

### PINE NUT

HUMMUS WITH APRICOT HARISSA  
& SESAME FLATBREAD  
12

### LAMB TARTARE

CHARRED AUBERGINE  
& WHITE BEETROOT  
18

**NOMAD PLATEAU**  
GRAND FRUITS DE MER

39 PER PERSON

## STARTERS

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### BIBB LETTUCE

SALAD WITH CUCUMBERS  
& PISTACHIO VINAIGRETTE  
14

### TROUT

CURED WITH BUTTERMILK, RYE  
& KUMQUAT  
18

### BEETROOT

CHARRED WITH MARINATED FETA, BARLEY  
& BROWN BUTTER HAZELNUTS  
17

### DELICATA SQUASH

ROASTED WITH PEAR, PECORINO  
& PUMPKIN SEEDS  
17

### TAGLIATELLE

KING CRAB, MEYER LEMON  
& BLACK PEPPER  
28 / 38

### RIGATONI

COURGETTE RAGU, TOMATO  
& PARMESAN  
23 / 33

## **MAINS**

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### **BROCCOLINI**

GRILLED WITH BLACK RICE,  
CONFIT EGG & LEMON  
27

### **PUMPKIN**

ROASTED WITH BLACK GARLIC,  
BUCKWHEAT & DASHI  
25

### **COD**

PAN ROASTED WITH KOHLRABI,  
MUSSELS & YELLOW CURRY  
32

### **DIVER SCALLOPS**

BOUILLABAISSE  
WITH PRAWNS & FENNEL  
38

### **SUCKLING PIG**

CONFIT & GRILLED WITH PUNTARELLA,  
GREEN APPLE & RED CABBAGE  
39

### **30-DAY DRY-AGED BEEF**

RIBEYE, SLICED & WOOD-FIRED  
WITH SUNCHOKES, KALE  
& PORCINI  
42

## **ROAST CHICKEN**

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*for two*

STUFFED WITH FOIE GRAS,  
BLACK TRUFFLE & BRIOCHE

*with*

TURNIPS, CHESTNUTS  
& SALSIFY  
98

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*crafted to accompany by  
Brooklyn Brewery x London Fields*

LE POULET BROWN ALE  
8

## **SIDES**

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9 EACH

### **KOREAN YAM**

FROM THE EMBERS  
WITH SMOKED BUTTER & SALSA VERDE

### **HISPI CABBAGE**

GRILLED WITH ALMOND  
& AMALFI LEMON

### **CARROTS**

SMOKED WITH YOGHURT  
& HAZELNUT DUKKAH

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS AND INGREDIENTS.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE FINAL BILL.

