

MAIN Menu

D+G

BAR SNACKS

Nocellara Olives 5
Plump Sicilian green olives (vg) (gf)*

BBQ Focaccia 5
Grilled focaccia made in-house, dressed with olive oil & Maldon salt (vg)

Padrón Peppers 6.5
Charred Padrón peppers finished with smoked Maldon salt (vg) (gf)*

Crushed Crispy Potatoes with Nduja & Manchego 6.5
Cornish potatoes, crushed and fried until super crispy, tossed in nduja butter & grated Manchego (gf)*

Hummus Flatbread 6.5
Creamy hummus made in-house, crispy chickpeas, confit garlic oil, paprika & coriander (vg)

Mozzarella with House Marinara 7.5
Golden mozzarella sticks, red pepper marinara, Parmesan & chives (v)

Fried Chicken Tenders 11
3 crunchy tenders glazed in either:
- Korean BBQ, chives & sesame
- Garlic mayo & a shed load of Parmesan (v) (gf)*

*Due to the risk of cross-contamination, we can never fully guarantee that any of our food is completely free from allergens.

...built for grown-ups

Available:
Friday-Sunday only

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SMALL PLATES

Grilled Köfte with Greek Fava

9

Grilled köfte served on a Greek-inspired fava bean purée, with house-pickled chilli & chilli oil (gf)*

Burrata, Courgette, Torched Nectarine & Mint Salad

12.5

A whole burrata, salt-baked courgette, torched nectarine, shallot & mint dressing (v) (gf)*

Oyster Mushroom Soft Taco with Hoisin Cucumber

8.5

Hoisin oyster mushrooms, pickled cucumber & spring onion, served in a soft taco (v)

Korean Fried Aubergine with Gochujang Ketchup & Garlic Crème

10.5

Double-dredged crispy aubergine with gochujang ketchup & garlic crème (v)

Shell-on Prawns with Gremolata

14

Split grilled prawns dressed in lemon & chilli gremolata (gf)*

Battered Monkfish with Katsu Curry Sauce

13.75

Monkfish cheeks in a light sesame tempura, served with katsu curry sauce, pickled cucumber, spring onion & chilli oil (gf)*

Lamb Belly Skewer

9.5

Braised lamb belly glazed in an Asian lamb reduction, finished with mint garlic crème & pickled veg

SIDES

Smashed Cucumber with Chilli Jam

6.5

Salted smashed cucumber salad tossed in a chilli jam (vg)

Asian Slaw

6.5

Homemade slaw with chilli & coriander, tossed in our Asian gochujang mayo (v)

Tomato Panzanella with Herby Caper Dressing

6.5

Marinated tomatoes, cucumber, focaccia croutons, caper dressing & pickled shallot (vg)

Grilled Hispi Cabbage Caesar

6.5

Charred hispi cabbage layered with our homemade Caesar dressing, pangrattato & Parmesan (v)

Tenderstem with Chilli Oil & Crispy Onions

6.5

Charred Tenderstem broccoli served al dente, topped with crispy onions & chilli oil (vg)

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