

Fresh Oysters

6.99/ea

Red Wine Mignonette, Lemon or Bloody Mary

Snacks

- Steak Tartare** with Toasted Country Bread and Traditional Garnishes 18.99
Tomato Gelée and **Swimmer Crab Salad** with Avocado and Sea Salt 17.99
Meatball Sliders with San Marzano Tomato Sauce 3/10.99 6/19.99 9/29.99
Steamed **Mussels** with Shallots, White Wine and Fines Herbes 17.99
Housemade **Potato Chips** with Blue Cheese Fondue or Chilled Onion Dip 10.99
Spiced **Tomato** Soup with **Halloumi** Croutons 8.99

Antipasto

A Selection of Cured Meats, Imported Cheeses and Vegetables 26.99

Ordered Individually:

- Meat** - Choice of Saucisson, Parma Ham, Air-dried Beef, Duck Rillettes, Tuna or House-cured Salmon 10.99
Cheese - Choice of Herbed Halloumi or Goat Cheese 9.99
Vegetables - Choice of Marinated Vegetables, Piquillo Pepper Spread or Cucumber Yoghurt 7.99

Salads

- Spinach Salad** with Shaved Manchego, Apples and Walnuts 9.99
Frisée Salad with Poached Egg, Bacon Lardons and Balsamic Vinaigrette 9.99
Sausage and **Fingerling Potato Salad** with Blue Cheese Dressing 9.99
Caesar Salad with Quail Egg, Tomato Confit and Aged Parmesan 9.99

To add Housemade **Bacon** or House-cured **Salmon** for Salads 3.99

Pastas and Pizzas

- Truffled Macaroni & Cheese** with Porcini 24.99
Fusillata Pasta with **Prawns**, Spinach and Chayote Squash 14.99/26.99
Spaghetti **Aglio-Olio** Style with Bottarga, Spinach, Garlic and Lemon 11.99/18.99
Fennel Sausage **Arrabiata** on Spaghetti with Parmesan and Garlic Chips 11.99/18.99
House-cured **Salmon Pizza** with Red Onions, Capers and Goat Cheese 15.99
Sausage Pizza with Red Onions, Basil and Scottish Cheddar Cheese 15.99
Vegetarian Pizza with Aged Cheddar, Mushrooms and Spinach 15.99

Main Courses

- Rack of Lamb** with Mint Raita, Couscous and Toasted Cumin 34.99
Smoked Wagyu Pastrami Sandwich with Pickled Cabbage, Cheese Fondue and Mustard Served on a Marble Rye Bun with Fries 35.99
Whole **Pink Snapper** with Celery, Radish and Preserved Lemon 29.99
Blackened **Salmon** with Sautéed Spinach and Salsa Verde 24.99
The "Garage" **Burger** with Aged Cheddar, Zuni Pickles and Fries 23.99
with House-made **Bacon** 27.99
Mascarpone Cheese Risotto with Porcini Mushrooms and Chicken Jus 22.99
Roasted Pullet **Chicken** with **Ravioli** and Wilted Spoon Leaf Spinach 21.99

Wood Grilled Steaks

- 200-Day Grain-fed Beef** from Australia Served with Béarnaise Sauce
Tenderloin 25.99/47.99 (100/200 Grams)
Ribeye 44.99 (300 Grams)
Onglet 35.99 (250 Grams)

600-Day Grain-fed Wagyu Beef From Blackmore Farm

- 100 Grams** 49.99
200 Grams 89.99
300 Grams 139.99

Sides

- Petite **House Salad** 5.99
Potato Purée 5.99
Spinach with Garlic 5.99
French **Fries** 5.99
Red Wine Braised **Mushrooms** 5.99
Truffle Macaroni Gratin 8.99
Mushroom **Risotto** 8.99
Cauliflower Gratin 8.99
Roasted **Fingerling Potatoes** 8.99
Tomato and Roasted **Artichokes** 8.99