

SNACKS

Roasted and Salted Spanish Almonds

🌱 🌿 🌰 — **55:-**

House Marinated Greek Mammoth Olives

🌱 🌿 — **65:-**

Fresh Sourdough and Burnt Leek Butter

🌱 🌿 — **59:-**

SMALL PLATES

Beef Cheek Nuggets

Slow cooked and panko fried with mustard mayo — **135:-**

Hot Smoked Pork Belly

with apple ketchup and fennel

🌱 — **105:-**

Smoked Salmon and Crispy Egg

with celery, parsley, shallot, lemon, olive oil & crispy poached egg — **129:-**

Mixed Winter Greens

Fritti style, lemon & garlic aioli 🌿 — **109:-**

SHARE PLATES

Cheese Board

A selection of cheeses, cornichons, jam, sourdough & butter 🌱 🌿 — **225:-**

Charcuterie Board

A selection of cured meats, cornichons, fruit jam, sourdough & butter 🌱 — **245:-**

Mixed Charcuterie

A selection of cured meats and cheeses, cornichons, jam, sourdough & butter 🌱 — **299:-**

MAINS

Pan Seared Cod

Pan seared cod, cavolo nero, warm potato salad, parsley oil, hazelnuts & burnt leek butter 🌱 🌿 — **299:-**

Char Siu Macrib

Cantonese style barbecue marinated and deboned Iberico ribs, soft bun, English mustard, pickles and shallot rings with fries & sriracha hollandaise 🌱 — **245:-**

Beef Cheek

Red wine braised beef cheek, pomme puree, lemon dressed kale & red wine gravy 🌱 — **295:-**

Charred Pointed cabbage

Confit garlic and cauliflower purée, vegan goats cheese & toasted panko 🌿 🌱 — **239:-**

SOMETHING SWEET

Chocolate Mud Cake

Vanilla ice cream and miso caramel 🌿 — **95:-**

Burnt Basque Cheesecake

🌱 — **99:-**

Affogato

Vanilla ice cream layered with a double shot of espresso 🌿 — **89:-**

🌿 — Vegetarian / Vegetarian available

🌱 — Available with non-gluten ingredients

🌿 — Vegan / Vegan available 🌰 — Contains nuts

Please inform us of any allergies!

We are a cash free business! Please pay with one card.

In the interests of our hard working kitchen,

please no substitutions.

We love you, bye.

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