

DINNER MENU



NIBBLES	MIXED OLIVES (VE)	3
	BREADS, oils (VE)	4
SMALL PLATES	PAN FRIED PADRON PEPPERS, aioli (V/VE)	6.5
	TWICE BAKED BRIGHTON BLUE GRATIN, spinach, mushroom, buttered panko (V)	8.5
	SMOKED BEER BRAISED BEEF SHORT RIB, maple BBQ glazed butternut & peanut slaw	10.5
	SEARED MISO & SAKI GLAZED SCALLOPS, bacon & quail egg ramen	11.5
	BLINIS, cured beetroot salmon gravalax, caviar, dill, pickled yellow beetroot	9.5
	CRU WINTER GAME TERRINE, pheasant, pigeon, duck, rabbit, pear & orange compote	9
	MEXICAN TUNA CEVICHE, sashimi grade yellowfin tuna loin, smashed avocado, cucumber, red onion, chilli, coriander, sesame seeds	11
	ROASTED CHORIZO	6.5
	BAKED GNOCCHI, cavolo nero, migliaccio black pudding, roasted red pepper	8.5/16
	FILO & VINE LEAF PARCEL, stuffed with smoked fava beans, roasted pepper, pistachio, cumin, mint & lemon dressing (VE)	7
	LARGE PLATES	DRY AGED STEAK (please ask your server for today's cut)
- SURF & TURF YOUR STEAK, add 5oz LOBSTER TAIL with garlic & herb butter		+14.5
THE CRU WAGYU BURGER, hand minced prime Wagyu chuck patty, crispy king crab wonton, seaweed salad, wasabi mayonnaise, black onion seed bun, hand cut chips		18.5
PAN ROAST GUINEA FOWL BREAST, stuffed leek & chestnut mousseline, cumin infused fondant, lime pickle, achari sauce		18.5
HONEY & BALSAMIC PORK BELLY, pomme purée, quince & date compote		17.5
POACHED SAFFRON RED MULLET, tomato, olive, chickpea, sweet potato, cannelloni bean fabada, basil salsa verde		19.5
SPARKLING WINE BATTERED LOCAL COD, hand cut chips, pea purée		13.5
WILD MUSHROOM, WINTER SQUASH & POTATO PAVÉ, tempura enoki mushroom (VE)		14.5
SIDES	HAND CUT CHIPS, aioli dip (V/VE)	3
	SEASONAL SALAD (VE)	3.5
	SEASONAL VEGETABLES (VE)	3.5

ALL OF OUR FOOD IS PREPARED AND COOKED ON-SITE USING THE FRESHEST INGREDIENTS. Please let us know if you have any dietary requirements.