

ADRIFT

By Chef David Myers

TAKEAWAY

Kombu Sourdough 6.42
miso butter

Sweet Corn 20.33
custard, miso, walnut, buckwheat (V)

Alaskan King Crab Melt 14.98
jalapeño, bread & butter pickle

Wagyu Cheeseburger 32.10
tomato jam, jalapeño, fries

Uni Ramen Noodle 32.10
pickled lemon, garden spinach

Celeriac 22.47
pine nut, cured yolk, parsley (V)

Butcher Steak 44.94
watercress, shallot, ginger, sesame

Braised Short Rib 42.80
potato, leek, smoked bone marrow

Sumi Eggplant 13.91
sweet garlic (V)

Baby Gem Lettuce 12.84
sunflower seed, pickled onion, gruyère (V)

Wagyu Fat Potato 6.42
leek emulsion

Smoked Bone Marrow Mash 9.63
mother sauce

Roasted Pumpkin Cheesecake 16.05
salted oat crumble, cocoa nibs

Flourless Chocolate Cake 16.05
compressed berries, shiso