

# PICTON & CO.

## PLATES MENU

**PERELLO OLIVES 5 VE | GF**

**PICKLED CUCUMBER - MINT SAUCE, MAPLE SYRUP, HERBS 8 VE | GF**

**HOUSE FOCACCIA - GARLIC BUTTER 7 V | VEO**

### **DRESSED BURRATA ON FOCACCIA**

SALAMI, HOT HONEY, PINEAPPLE **15**

ORCHARD FRUITS, PORT FIG, CASHEW BUTTER **15 V | GFO**

SPECIALITY CHEESES, TALEGGIO SAUCE, CHUTNEY & CANDIED NUTS **22 V | GFO**

**GRILLED PADRONS - VEDUJA, TAHINI 10 VE | GF**

**CHARRED CARROT CEVICHE - HAZELNUT BUTTER, ARTICHOKE, LIME 9 VE | GF**

**SMOKED PATATAS BRAVAS - AIOLI, HONEY BUTTER 9 VEO | GF**

**GRILLED POINTED CABBAGE - GARLIC BUTTER, HOT HONEY 9 V | VEO | GF**

**KOREAN FRIED MUSHROOM - GOCHUJANG, PICKLED CHILLI, SESAME 10 VE | GF**

**GRILLED SCALLOP - GARLIC BUTTER, VEDUJA, COPPA HAM 9 GF**

**GRILLED PRAWNS - ROMESCO, PICKLED CHILLI, LIME 12 GF**

**CURED SALMON - SMOKED CREAM CHEESE, PICKLED FENNEL, IKURA 14 GF**

**GRILLED BREEM - PEA PUREE, TARE, AIOLI 17 GF**

**'HANGAR BAO' - ONGELET STEAK, GREEN PEPPERCORN 8**

**CREOLE FRIED CHICKEN - CREOLE BUTTER, CREAMED CORN, TOKYO PICKLE 15 GF**

**SMOKED JEYUK PORK BELLY - TALEGGIO CHEESE, BAKED APPLE 20 GF**

**DRY AGED SIRLOIN 40 | TOMAHAWK 80 GF**

GREEN PEPPERCORN | TARE | BRAVAS

**BASQUE CHEESECAKE - RASPBERRY & SHERRY COULIS, GRILLED PLUM 8 V | GF**

**BARISTA TIRAMISU - COALTOWN, MARSCARPONE, RUM 6 V**

**CHOCOLATE MOUSSE - BRANDY, SOUR CHERRIES 8 V | GF**

V - VEGETARIAN VE - VEGAN GF - GLUTEN FREE VEO - VEGAN OPTION

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES