

PICTON

& CO. | DELICATESSEN

FOR ALLERGENS PLEASE ASK THE TEAM.

V = VEGETARIAN FRIENDLY

VE = VEGAN FRIENDLY

GF = GLUTEN FREE

SMALL PLATES

WEDNESDAY - SATURDAY EVENING

17:00PM - 21:00PM

FOCACCIA, CHARRED ONION BUTTER, BALSAMIC **(VEO) 6.5**

PICKLED CUCUMBER, MINT SAUCE, MAPLE, HERBS **(VE/GF) 6.5**

PADRONS, TAHINI, SOY YOGHURT, LIME **(VE/GF) 8**

NORI TEMPURA, AIOLI **(VE) 6.5**

PRAWN CRACKER BAO, SWEET AND SOUR SAUCE **6**

GRILLED SCALLOP, GARLIC BUTTER, IKURA **(GFO) 6.5**

GRILLED BREAM, TARE, MINTED PEA, AIOLI **(GF) 13**

CURED SALMON POKE, BUTTERMILK, CRISPY KALE, SESAME, IKURA **(GF) 15**

PARMIGIANA BAO, AUBERGINE, MOZZARELLA **(VE) 6**

PATATAS BRAVAS, HONEY BUTTER **(VEO) 9**

GRILLED HISPI, GHEE, SHASHLIK **(VGO/GF) 9**

KOREAN FRIED OYSTER MUSHROOM, SESAME, CHILLI **(VE) 9**

SWEET POTATO GYOZA, PECORINO, CHILLI CRISP, CANDIED NUTS **(VGO) 9**

FRIED SWEET AND SOUR SUNCHOKES, BLACK BEAN FRIED RICE **(VE) 10**

CHAR SUI BAO **6**

KOREAN FRIED CHICKEN, SESAME, CHILLI **(GF) 10**

CHAR SUI PORK, GRILLED TENDERSTEM, JAMON XO **(GF) 16**

GRILLED MOROCCAN LAMB, APRICOTS, GINGER, MINT **(GF) 18**

FLORENTINE STEAK, TARE, GARLIC BUTTER POTATO, PECORINO **(GF) 45**

APPLE CRUMBLE, CLOTTED CREAM **(V/GF) 7**

BASQUE CHEESECAKE, CHERRY SAUCE **(V/GF) 8**

FIG SORBET, GINGER SYRUP, CANDIED NUTS **(VE) 5**