

CHILLED STARTERS

WINTER GREEN SALAD, PERSIMMON-CHESTNUT GOAT CHEESE, DRIED FIG, POINT REYES BLUE, ANJOU PEAR, JEREZ VINAIGRETTE 17

BEEF TARTARE HORSE RADISH, GARLIC AIOLI, PARSLEY NASTURTIUM, TOAST 21

STRACCIATELLA & BURRATA, ROASTED BRASSICAS, DRIED OLIVE, DILL COULIS 23

TUNA TARTARE, WINTER SQUASH MISO, HARISSA-SOY VINAIGRETTE, SESAME SEED-GARLIC BREAD CRISPS 24

RICOTTA MOUSSE TOAST LEMON-PEPPER HONEY, BLACK WINTER TRUFFLE SEL GRIS 29

CHICKEN LIVER PARFAIT, ONION MARMALADE, FRENCH TOAST 15

WARM STARTERS

WARM FOCACCIA, SEBASTIAN MAITRE D'BUTTER 14

SPANISH OCTOPUS, HAZELNUT ROMESCO, GREEN GODDESS, CHILI CRISP, MUSTARD FRILLS 26

NDUJA STUFFED MEDJOL DATES, PEPPERCORN GASTRIQUE, BLUE CHEESE, PEPITA BUTTER 20

CACIO PEPE TORTELLINI, FONTINA FONDUTA, TELICHERRY, LEMON PEEL 22

HONEY MUSSELS, CHILI TOMATO-BUTTER BROTH, PARSLEY COULIS, COASTAL SOURDOUGH TOAST 24

MAINS

GENTLY COOKED LOCAL TROUT, CHAMPAGNE & SHALLOT BEURRE BLANC, DILL & NASTURTIUM 34

MUSHROOM 'AU POIVRE', MAITAKE, LIONS MAIN 29

CRAB CAKE MEUNIERE, BLUE & DUNGENESS CRAB, BROWN BUTTER, LEMON, PARSLEY, CAPERS 36

CIDER BRINED CHICKEN ROASTED SUNCHOKE, GALA APPLE SOUBISE, CELERY LEAVES, PRESERVED LEMON, WILD PORCINI JUS 29

OVERNIGHT LAMB SHANK, FENNEL POLLEN GREMOLATA, CORDYCEPS, LABNEH-MISO TZATZIKI, YUZU KOSHO 39

SHORT RIB BOURGUIGNON, CIPPOLINI ONION, COCONUT SOUR CREAM, TOASTED SHALLOT, BUTTERBALL POTATOES 44

JUST BECAUSE

POMMES ANNA, GOLDEN POTATO, ROSEMARY, SEA SALT 14

DESSERTS

PISTACHIO BELATO, SALTED PISTACHIO PRALINE, AMARENA CHERRY MARMALADE 14

FUDGE BROWNIE A LA MODE, PEANUT BUTTER, DULCE DE LECHE, SEA SALT 14



CAFÉ SEBASTIAN

