

Wild ink

Restaurant & Bar

LUNCH MENU

SMALL PLATES

...

YELLOWFIN TUNA CRUDO 23
maple bourbon soy, meyer lemon,
charred figs, daikon cress

.

CRISPY CHICKPEA FRITTERS 12
garlic chive cream (v)

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CRISPY CALAMARI 17
lime, gochujang bbq sauce

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FLUKE CRUDO 19
yuzu kosho, grapefruit, citrus oil

.

STEAMED EDAMAME 9
Maldon sea salt (gf) (ve)

CAESAR SALAD 14
baby romaine, miso Caesar dressing,
anchovy bread crumbs, cured duck egg

.

THAI CHICKEN WINGS 13
chili marinade, buttermilk ranch sauce

DIM SUM

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**LOBSTER & SHRIMP
HAR GOW 16**
squid ink, sauce Américaine, chives

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SHRIMP & BACON SIU MAI 15
chili, chive, soy vinegar

.

**FORAGED MUSHROOM
DUMPLING 14**
shimeji, shiitake, maitake,
water chestnut mushrooms (ve)

MAIN PLATES

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ARCTIC CHAR 34
brown butter tamarind sauce,
delicata squash, crushed fingerling
potatoes

.

JAPANESE RISOTTO 26
mushroom, yuzu, miso butter (v)

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BLACK ANGUS BAVETTE 38
soy-garlic butter, crushed
fingerling potatoes, watercress

.

**SPIT ROASTED LEMONGRASS
CHICKEN 31**
herb salad, charred lime, Thai chili

.

DIM SUM PLATTER 22

Shrimp & bacon siu mai
Foraged mushroom dumpling
Mapo tofu dumpling

SIDES

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FRIES 8
shichimi aioli (gf) (v)

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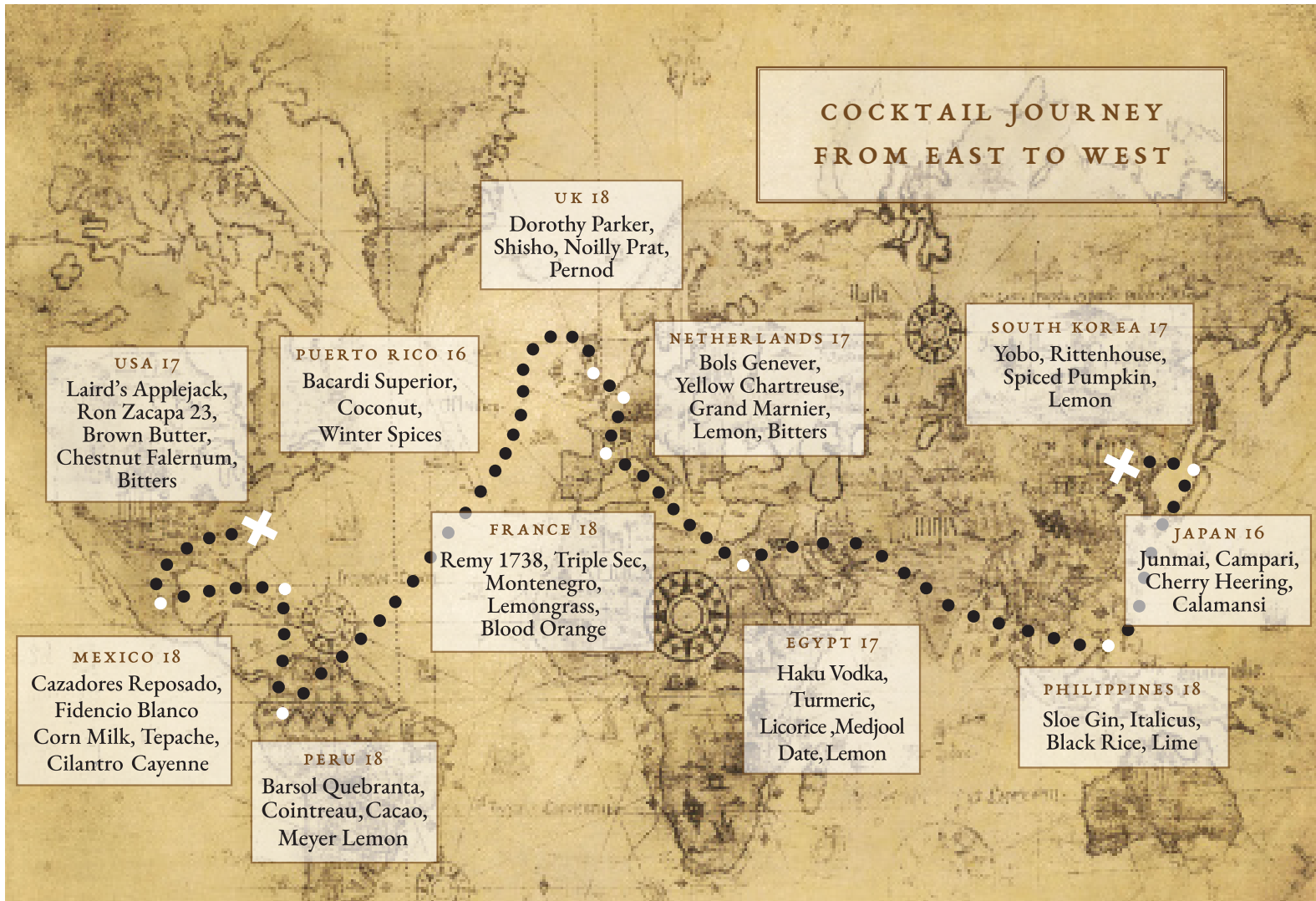
STEAMED JASMINE RICE 6
(gf) (ve)

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Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (v) vegetarian, (ve) vegan, (gf) gluten free.



微信扫码关注
阅览菜品图片



CHAMPAGNE, SPARKLING & WINE

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CHAMPAGNE

Bonnet-Ponson, 1^{er} Cru Brut Rosé, France
 Piper-Heidsieck, Brut, "Cuvée 1785", Champagne,
 Piper-Heidsieck, Brut, "Cuvée Rare", Champagne, 1999

SPARKLING WINE

Villa Sandi, Extra Dry, Prosecco di Valdobbiadene, Italy
 Juvé & Camps, Pinot Noir, Brut Rosé

WHITE WINES

Cantina Tramin, Pinot Grigio, Alto Adige, Italy, 2018
 Meinhard Forstreiter, Grüner Veltliner, Austria, 2017
 Mud House Sauvignon Blanc, Marlborough, NZ, 2018
 Louis Jadot Burgundy, France, 2017
 Macari Vineyards, Chardonnay, New York, 2016
 Alta Mora, Carricante, Etna, Italy, 2017

ROSÉ WINES

Mont Gravet, Cinsault/Grenache/Mourvedre, France, 2018

RED WINES

| | | |
|----|---|----|
| 25 | Laetitia, Pinot Noir, Arroyo Grande Valley California, 2017 | 16 |
| 25 | Cecchi, Chianti Classico, Tuscany, Italy, 2015 | 15 |
| 45 | Oberon, Merlot, Napa Valley, California, 2016 | 16 |
| | Kaiken, Malbec, "Ultra Las Rocas", Argentina, 2016 | 15 |
| | Louis M. Martini, Cabernet Sauvignon, California, 2016 | 18 |
| 14 | | |
| 15 | | |
| 14 | | |
| 16 | | |
| 15 | Six Point Crisp Pilsner, 5.40% | |
| 16 | Stella Artois Pilsner, 4.80% | |
| 16 | Budweiser Pilsner, 5% | |
| 17 | Dales Pale Ale, 6.50% | |
| | Two Hearted Ale IPA, 7% | |
| 16 | Juice Bomb, 6.50% | |

BEER

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| | | |
|----|---------------------------------|----|
| 8 | Logical Conclusion IPA, 7% | 14 |
| 10 | Hennipen Saison, 7.70% | 13 |
| 6 | Old Rasputin Imperial Stout, 9% | 14 |
| 8 | Wolffer Cider Rose, 9% | 13 |
| 8 | Lime Spiked Seltzer, 6% | 7 |
| 8 | Einbecker non-alcoholic, 5% | 7 |

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