

HANDCRAFTED COCKTAILS

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WILD INK 16

Fords Gin, Campari, sweet vermouth, crème de mûre fresh lemon, Angostura bitters

LOST IN TRANSLATION 18

Suntory 'Toki' Japanese Whisky, sweet vermouth, Benedictine, Peychaud's bitters, absinthe perfume

GARDEN COLLINS 16

Crop 'cucumber' vodka, elderflower, watermelon radish, cucumber, fresh lemon juice, lemon, Q Club Soda

KEEP CALM & CARRY ON 18

Prosecco, chamomile grappa, Pimm's, elderflower, lavender bitters

HUDSON OLD FASHIONED 16

Hudson Bay Bourbon, caramelized red miso, orange bitters

CHARRED SHISHITO PEPPER MARGARITA 16

Espolon Reposado, Ancho Reyes, fresh lime juice, charred shishito, Togarashi salt

THE MAIKO 18

Nigori sake, strawberry, fresh lemon, muddled peppercorn, prosecco

MATCHA MULE 16

Tito's vodka, shiso, fresh lime juice, Matcha green tea, ginger beer, candied ginger

MEZCAL CRUSTA 17

Fidencio mezcal, Maraschino, fresh lemon, orange bitters, almond sugar

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

25	Maison Ambroise, Bourgogne, Burgundy, France, 2013	18
22	Laetitia, Pinot Noir, Arroyo Grande Valley, California, 2016	15
45	Cecchi, Chianti Classico, Tuscany, Italy, 2015	13
	Oberon, Merlot, Napa Valley, California, 2016	16
	Kaiken, Malbec, "Ultra Las Rocas", Argentina, 2016	15
	Louis M. Martini, Cabernet Sauvignon, California, 2015	18

SPARKLING WINE

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

WHITE WINES

Cantina Tramin, Pinot Grigio, Alto Adige, Italy, 2017
 Meinhard Forstreiter, Grüner Veltliner, Austria, 2015
 Mud House Sauvignon Blanc, Marlborough, NZ, 2017
 Louis Jadot Burgundy, France, 2015
 Trefethen, Chardonnay, Napa valley, USA, 2016

14	
16	
13	Six Point Crisp Pilsner, 5.40%
16	Stella Artois Pilsner, 4.80%
14	San Miguel Pilsner, 5%
	Budweiser Pilsner, 5%
	Dales Pale Ale, 6.50%
14	Two Hearted Ale IPA, 7%
16	Juice Bomb, 6.50%

BEER

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

ROSÉ WINES

Etxaniz Txakolina, Rosé, Spain, 2017
 Bandol, Rosé, France, 2017



Menu

Asian inspired, international approach

Inspired by a chef's travel journal, where recipes and dreams are jotted down, ink to paper. A gastronomic journey, showcasing culinary stories from the east, told in the west.

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Wild ink

Restaurant & Bar



SNACKS

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STEAMED EDAMAME 8

Maldon sea salt *(gf) (ve)*

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GENERAL TSO'S SWEETBREADS 17

pickled celery, blue cheese mayonnaise

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VEGETABLE SUMMER ROLL 12

soy wasabi dressing *(ve)*

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VEGETABLE CRUDITÉS 14

whipped avocado, sesame seeds *(gf) (ve)*

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CRISPY CALAMARI 14

lemon, shichimi aioli

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BULGOGI BEEF PUFF 13

Welsh rarebit

CRISPY CHICKPEA FRITTERS 11

garlic chive cream *(v)*

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RAW

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OYSTERS 24

dill, cucumber, seedlip & tonic granita
(6 pcs) (gf)

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YELLOWFIN TUNA 22

heirloom tomato, bottarga, avocado,
bonito-soy dressing

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BEEF TARTARE 19

soy cured egg yolk, mustard dressing,
toasted sourdough

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VANILLA CURED SALMON 18

nuoc cham, salted daikon,
puffed rice *(gf)*

HAMACHI CRUDO 18

ajo blanco, grapes,
cashew & cucumber relish

DIVER SCALLOPS TARTARE 21

melon, cucumber, yuzu

DIM SUM

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LOBSTER & SHRIMP HAR GOW 16

squid ink, sauce Américaine, chives

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CRISPY MAPO TOFU DUMPLING 14

ginger, cilantro, soy vinegar *(ve)*

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SHRIMP & BACON SIU MAI 15

Thai chili, chive, soy vinegar

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SNOW CRAB RANGOON 15

cream cheese, sweet & sour sauce

CURRIED LAMB MOMO 14

garam masala, turmeric, chili oil

SMALL PLATES

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RADISH & PECORINO SALAD 14

shaved radish, Pecorino Romano,
black truffle, lemon, olive oil *(gf) (v)*

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CELERY ROOT KUSHIYAKI 14

charred scallions, celery root purée, pickles *(v)*

SEARED DIVER SCALLOPS 18

Lardo di Colonnata, dahl makhani *(gf)*

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SEARED SPANISH OCTOPUS 21

yogurt, lime, smoked chili *(gf)*

MAIN PLATES

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ARCTIC CHAR 34

curry leaves, green asparagus, caper-raisin
relish, beurre noisette

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DUCK 'A LA KUMQUAT' 42

crispy leg, roasted breast,
caramelized endive *(gf)*

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STEAMED ATLANTIC COD 32

bouillabaisse, rouille, steamed buns

JAPANESE RISOTTO 24

mushroom, yuzu, miso butter *(v)*

SEARED DIVER SCALLOPS 31

Lardo di Colonnata, dahl makhani *(gf)*

TO SHARE

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GLAZED SHORT RIB 80

scallion pancakes & pickles

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SPIT ROASTED CHICKEN 65

vegetable fried rice, cabbage,
peanut sauce *(gf)*

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ROASTED 20 OZ CREEKSTONE BONE-IN RIBEYE 90

Marmite hollandaise

SIDES

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BITTER LEAF SALAD 9

mustard dressing *(gf) (ve)*

VEGETABLE FRIED RICE 8

STEAMED JASMINE RICE *(gf) (ve)* 6

FRIES 7

gochujang aioli *(gf) (v)*

ROTISSERIE CABBAGE 9

crispy shallots *(gf)*

CHARRED GREENS 9

chilli, garlic *(gf) (ve)*

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.