

THE PEMBROKE

DINNER

STARTERS

Levain Bread (D) (V) | 10

Grilled Loaf, Chives, Flaky Salt, Beurre de Baratte

Pumpkin Soup (D) (T) (V) (SS) | 16

Roasted Pumpkin, Fried Sage, Spiced Crème Fraîche

Burrata (D) (V) | 22

Oil-Cured Tomatoes, Riviera Olives, Basil, Tomato Vinaigrette, Sourdough Toast, Crispy Basil

Beef Tartare* (D) (E) | 27

Caperberries, Calabrian Chile Oil, Pickled Onions, Chives, Parmesan, Egg Yolk, Sourdough Bread

Octopus | 29

Crushed New Potatoes, Castelvetro Salsa Verde, Burnt Chili Oil, Lemon

Head On Prawn (D) | 24

Prawn Butter, Confit Garlic, Grilled Lemon, Salmoriglio

Dungeness Crab Imperial (D) (E) | 26

Dukes, Savora, Chives, Roe, Brown Butter, Eggs, Dill, Grilled Bread

Bone Marrow (D) | 23

Porcini Butter, Garlic-Chili Relish, Grilled Bread

FRESH SALADS

Radicchios (D) (V) | 20

Citrus, Soft Herbs, Aged Goat Cheese, Sourdough Crumble, Italian Vinaigrette

Butter Lettuce (D) (GF) (T) (V) | 20

Butter Lettuce, Red Gem, Red Watercress, Basil, Shaved Fennel, Radishes, Pickled Fresno Chilies, Toasted Pistachios, Fennel Pollen, Robiola Vinaigrette

Kale Caesar (D) (E) (F) | 20

Baby and Tuscan Kale, Shaved Fennel, Radishes, Sourdough Croutons, Parmesan, Parmesan Dressing

HOMEMADE PASTAS

Cavatelli (D) (E) | 32

Lamb Bolognese, Sherry, Parmesan

Rigatoni (D) (E) (V) | 24

Vodka Sauce, Sheep's Milk Ricotta, Parmesan, Basil

Fusilli Calabresi (D) (E) (T) (V) | 24

Pesto Genovese, Burrata, Toasted Pine Nuts, Parmesan

Mafalde (D) (E) (V) | 24

Parmigiano Fandueca, Four Pepper Blend, Garlic-Herb Crumb, Egg Yolk, Parmigiano

ENTRÉES

Half Lobster (D) (E) (S) | 57

Tonnarelli, Piperade, Spicy Tomato, Potato Crumbs

Branzino (F) (GF) | 40

Escarole, Tomato Vinaigrette, Fennel Pollen, Oregano, Arugula

Swordfish (D) (F) (GF) | 47

Clams, Tomatoes, Capers, Escarole, Bottarga, Parsley Emulsion

Green Circle Chicken (D) (GF) | 39

Fennel Pollen, Fried Rosemary, Confit Garlic, Chicken Jus, Salmoriglio

Bone-In Heritage Pork Chop (D) (GF) | 45

Autumn Olives, Nduja Sausage-Stuffed Savory Cabbage, Chilli Oil

Australian Wagyu Striploin (D) (GF) | 85

Porcini Butter, Gremolata, Grilled Jimmy Nardello Peppers, Arugula

SIDES

Grilled Broccolini (F) (S) | 14

Garlic Aioli, Lemon Zest, Garlic Breadcrumbs, Bottarga, Italian Vinaigrette

Crispy Brussels Sprouts (V) | 10

Pickled Golden Raisins, Mint, Lemon Vinaigrette

Roasted Carrots (F) (GF) | 12

Grilled Carrots, Bagna Cauda, Dill, Citrus, Espelette Pepper

Romano Beans (GF) (V) | 12

Shallot Vinaigrette, Nepatula, Preserved Lemon, Calabrian Chile

Crispy Potatoes (D) (V) | 10

Garlic Oil, Espelette Pepper, Rosemary, Parmesan

*Consuming raw or undercooked meat or dairy may increase the risk of foodborne illness.

Our raw ingredients are carefully sourced from high quality growers and gardens that employ sustainable growing practices.

An automatic service charge of 20% is applied to parties of six or more.

D - Dairy E - Egg F - Fish S - Shellfish T - Tree Nut SB - Soy
SS - Sesame Seed GF - Gluten Free V - Vegetarian VG - Vegan