

**TRÈS RAPIDE ... 119**  
Select 2 — 1 starter or dessert, 1 main

# THE GUILD

**2 OYSTERS & A GLASS ... 120**  
*Veuve Cliquot Champagne*

**POWER RAPIDE ... 149**  
1 starter, 1 main, 1 dessert, 1 house coffee



## STARTERS

### from THE ROCKPOOL

**COCK - A - LEEKIE SOUP (ON)**

Braised chicken, pearl barley

**CURED SCOTTISH SALMON (D) (G) (S)**

Quinoa, roasted pumpkin, kale, compressed cucumber

**GREEN SALAD (G) (D) (ON)**

Avocado, braised freekeh, roasted beetroot, aged balsamic

**PAN ROASTED SCALLOPS (G) (D) (ON) (S)**

Green pea purée, lemon butter sauce, crispy bacon

### from THE SALON

**FRENCH ONION SOUP (G) (D) (ON)**

Gruyère

**WAGYU BEEF CARPACCIO (D)**

Aged Parmesan, rocket, balsamic vinegar

**FRESH ITALIAN BURRATA (D)**

Pure Harvest tomatoes, cold pressed olive oil

**GREEN LENTIL SALAD (ON)**

Red onion, fennel, pickled jalapeno, citrus dressing

## MAINS

**GRILLED SEABREAM (D) (ON) (S)**

White bean cassoulet, roasted cherry tomatoes, basil

**BATTERED MARKET FISH AND CHIPS (G) (D) (ON) (S)**

Tartare sauce, green salad

*can be served grilled*

**VEGETABLE TIAN GRATINÉE (D) (ON)**

Garlic yoghurt, parsley cream

**HOMEMADE CASARECCE GENOVESE (G) (D) (E) (ON)**

Aged Armesan, green olive

**WHEAT AND KALE RISOTTO (D) (ON)**

Broccoli, crème fraîche

**ROASTED BABY CHICKEN (D) (ON)**

Citrus and thyme dressing, rocket

**24 HOURS BRAISED BEEF CHEEK (D) (ON)**

Beetroot purée, smoked yoghurt, baby beetroot

**ORZO PROVENÇALE (G) (D) (ON)**

Heirloom tomatoes, zucchini, marjoram

## DESSERTS & COFFEE

**NEW YORK STYLE CHEESECAKE (G) (D) (N)**

Berry compote

**VALRHONA CHOCOLATE TART (G) (D) (N)**

Chocolate ice cream

**HAZELNUT CRÈME BRÛLÉE (D) (N)**

Mandarin sorbet, mint

**BAKED COCONUT YOGHURT (D)**

Fresh strawberries, raspberry crumble

**FRUIT**

Seasonal fruits and berries



**SINGLE ESPRESSO**

**DOUBLE ESPRESSO**

**LONG BLACK**

**MACCHIATO**

**FLAT WHITE**

**CAPPUCCINO**

**TEAS, ASSORTED**

## THE GUILD CLASSICS

### from THE ROCKPOOL

*Served with frites or salade*

**SPICY FRIED FISH BURGER (G) (D) (S) ... 120**

Coleslaw, tartare sauce, pickled jalapenos, brioche

**SEARED TUNA LOIN 150G (S) (G) ... 150**

Grilled pepper coils

**THE GUILD LOBSTER ROLL (G) (D) (C) ... 120**

Add caviar ... 30 per gram

**GRILLED RED SNAPPER (D) (S) ... 115**

Lemon

### SIDES

**ASPARAGUS (D) (N) ... 35**

Ember-roasted, almond gazpacho, bottarga

**BROCCOLINI ... 35**

Grilled, lemon thyme dressing

**SNAP PEAS & CARROTS ... 35**

Green beans, feta, confit garlic

**HOME FRITES ... 35**

The Guild ketchup

### from THE SALON

*Served with frites or salade*

**SPICED DORPER LAMB CHOPS (G) (D) ... 260**

Chimichurri sauce, piquillo pepper

**USDA PRIME NEW YORK STRIP STEAK (D) ... 145**

Béarnaise

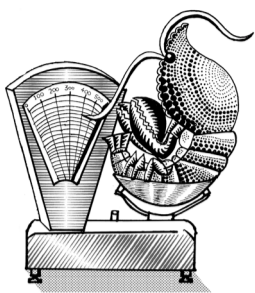
**BASQUE STYLE BAKED RICE (D) (C) (E) ... 225**

Gambero Rosso prawns, saffron rouille

**GUILD BURGER (G) (D) ... 115**

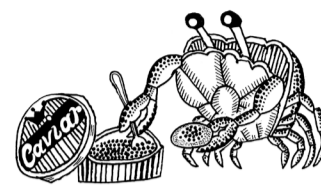
Australian beef, onion jam, taleggio cheese, chips

# THE GUILD PREMIERE



**TRÈS PRIME ... 199**  
*Select 2 — 1 starter or dessert, 1 main*

**POWER PRIME ... 260**  
*1 starter, 1 main, 1 dessert, 1 house coffee*



## ENTRÉE

### from THE ROCKPOOL

**GRILLED BABY OCTOPUS FLAT BREAD (G) (S) (ON)**

Nduja, black olives

**TUNA TARTARE (E) (S) (ON)**

Smoked paprika, charred onion, aged vinegar

**GREEN ASPARAGUS RISOTTO (ON) (D)**

Parmesan cream, marjoram

**HOKKAIDO SCALLOP CARPACCIO (D) (S) (ON)**

Citrus marinated, kohlrabi, Kampot pepper

**KING CRAB COCKTAIL (D) (C) (ON)**

Avocado, cucumber, herbs

### from THE SALON

**PORCINI MUSHROOM VELOUTÉ**

Aged Parmesan

**FOIE GRAS & CHICKEN TERRINE (ON) (N)**

Fig chutney, pistachio, vintage balsamic

**HEIRLOOM TOMATO (G) (ON) (S)**

Fire roasted, smoked anchovy and oregano dressing

**WAGYU BEEF TARTARE (G) (E)**

Shallots, cornichons

**BRAISED LENTIL SALAD (ON)**

Chicory, roasted walnut, sherry vinegar dressing

## MAINS

**GRILLED CANADIAN LOBSTER LINGUINI (G) (D) (E) (ON) (C)**

Spiced tomato, basil

**ATLANTIC CRAB LINGUINI (G) (D) (ON) (E) (C)**

Chilli, crispy garlic, confit tomato

**GRILLED RED SNAPPER À LA PROVENÇALE (D) (ON) (S)**

Kalamata olive, slow-roasted tomato, garlic

**ROASTED PUMPKIN CANNELLONI (D) (G) (N) (E)**

Ricotta and bergamot, sage butter

**VEAL MILANESE (G) (D) (E) (ON)**

Balsamic, chives, rocket

**150G USDA STRIPLOIN STEAK (D)**

Mashed potato, asparagus, peppercorn sauce

**SPICED DORPER LAMB CHOPS (G) (D)**

Chimichurri sauce, piquillo pepper

**GUILD BURGER (G) (D)**

Australian beef, onion jam, taleggio cheese, chips

## EXTRA SIDES

**ASPARAGUS (D) (N) ... 35**

Ember-roasted, almond gazpacho, bottarga

**BROCCOLINI ... 35**

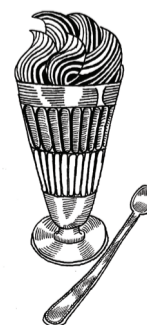
Grilled, lemon thyme dressing

**SNAP PEAS & CARROTS ... 35**

Green beans, feta, confit garlic

**HOME FRITES ... 35**

The Guild ketchup



## DESSERTS

**NEW YORK STYLE CHEESECAKE (G) (D) (N)**

Berry compote

**VALRHONA CHOCOLATE TART (G) (D) (N)**

Chocolate ice cream

**HAZELNUT CRÈME BRÛLÉE (D) (N)**

Mandarin sorbet, mint

**BAKED COCONUT YOGHURT (D)**

Fresh strawberries, raspberry crumble