



## APPETIZERS

Olives, fancy olive oil, lemon peel,  
& fennel pollen 9

Guinness bread, salted butter 6

6 Hama Hama Blue Pool oysters,  
meyer lemon mignonette, pepper\* 30

Norcino calabrese 12

Beef tartare, tonnato, red onion, sesame\* 22

Pork rillettes, quince chutney 12

## ENTREES

Roasted cauliflower, chana masala, tadka 24

Grilled lamb ribs & green chermoula 33

Black cod, melted leeks, & saffron sauce\* 32

Pork chop, preserved treviso, cider & cream\* 40

## SIDES

Potato pavé, creme fraiche 9

Grilled Savoy cabbage, anchovy vinaigrette 10

Butter lettuces, Stilton vinaigrette, chives 9 / 14

Delicata squash, ginger green sauce, pumpkin seeds,  
goat cheese 13

## DESSERTS

Sticky toffee pudding, cream 12

Neal's Yard Montgomery's cheddar, cara cara  
marmalade 12

*\*consuming raw foods may increase risk of foodborne illness*

*22% service charge added to all dine-in checks. 100% of this service charge is retained by Mio Oh Mio. Tips are optional. 100% of tips are distributed to hourly employees. Please visit [eatseacreatures.com](http://eatseacreatures.com) for more information on our service charge model.*