



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

Roasted radish, cultured butter, tarragon, bottarga 14

Beef tartare, tonnato, red onion, sesame* 22

Pork rillettes, quince chutney 12

ENTREES

Roasted cauliflower, chana masala, tadka 24

Hama Hama Manila clams, nettle green garlic curry 31

Black cod, melted leeks, & saffron sauce* 32

Pork chop, nettle, spinach, peppercorn, cream* 41

SIDES

Potato pavé, creme fraiche 9

Grilled asparagus, date anchovy relish 15

Butter lettuces, Stilton vinaigrette, chives 9 / 14

Spring onion, snap peas, stracciatella,
burnt spring onion vinaigrette 14

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 for more information on our service charge model.