



## Canapes

*London Cured Smoked Salmon & Dill Crème Fraiche Blinis*

*Whipped vegan ricotta and black olive tapenade crostini*

*Wild mushroom arancini*



## North America Heard.

*Brought to you by Jordan Bailey*

### *The Heard.*

*Two dry-aged beef patties from our regenerative farms, with smashed red onion, double cheese, Heard. sauce, jalapeños, and house-made dill pickles in a toasted potato bun & beef-salt seasoned fries.*

### *The Heard. Special*

*Two dry-aged beef patties from our regenerative farms, Heard. sauce, jalapeños, and house-made dill pickles in a toasted potato bun & beef-salt seasoned fries with melted Raclette cheese*

### *The Veggie Heard.*

*Two smashed black bean patties, made with red miso, wild mushroom, and harissa, topped with kimchi, double cheese, red onion, baby gem lettuce, and Heard. Sauce and house-made dill pickles in a toasted potato bun & Koffman fries*



## Asia Donburi

*Brought to you by Tom Kemble*

### *Teriyaki Chicken*

*Teriyaki glazed chicken with warm koshihikari rice, sesame carrots, pickled ginger, cucumber and furikake*



### *Miso Salmon*

*Miso marinated salmon with warm koshihikari rice, sesame carrots, pickled ginger, cucumber and furikake*



### *Teriyaki Tofu*

*Teriyaki glazed tofu with warm koshihikari rice, sesame carrots, pickled ginger, cucumber and furikake*



## Europe Steak Frites

*Brought to you by Jonas Lodge*

### *Bavette and Pomme Frites*

*Dry-aged Bavette with skin on Pommes frites and green peppercorn sauce*

*At Winter of the World, we cater to all dietary requirements, ensuring everyone can enjoy our menu. Whether you're vegetarian, vegan, gluten-free, or have specific allergies or religious needs, we have thoughtfully prepared options to suit your preferences.*