

FOOD

MENU

BAR SNACKS

HOUSE HONEY ROASTED SEED AND NUT MIX	
Manuka Honey, Pumpkin.....	11
HOUSE MARINATED OLIVES	
Star Anise, Orange Peel.....	10
PUFFED BEEF CRACKERS	
Chilli salt, Served with Malt Vinegar.....	14
HOUSE BAKED FOCACCIA	
Olive Oil and Goats Curd.....	16
LAMB SHOULDER CROQUETTES	
Served with Aioli, Smoked Salt.....	8/pcs
DUCK LIVER PARFAIT	
Goats cheese, warm Brioche	18
TRUFFLE & PARMESAN BON BON	
Truffle Aioli, Shaved Parmesan.....	8
HARISSA SPICED FISH SCOTCH EGG	
Served with Romesco Sauce.....	20

OPENING ACT

OYSTERS	
Nam Jim & Migonette.....	6
PRAWN COCKTAIL	
Little Gem, Dill	24
BONE MARROW TOAST	
Parsley, Shallot Salad.....	20
COUNTRY TERRINE	
Stout Chutney, Crisp Bread.....	21
OX TONGUE	
Pickled Red Cabbage, Horseradish cream.....	18
CRAB RAREBIT	
Toasted Sourdough, Chilli Jam.....	22
LATE BREAKFAST	
Mushrooms on Toast, Fried Egg.....	21

THE MAIN EVENT

CHICKEN KIEV Wilted Greens, Cauliflower Cheese.....	37
GNOCCHI Roasted Squash Puree, Candied Walnuts, Fried Sage.....	32
ROSTBIFF RUMP House chips, Garlic Crumb.....	45
SEASONAL FISH AND HAND CUT CHIPS Yoghurt Tartare	38
6HR BRAISED LAMB SHOULDER SHEPHERD'S PIE Roast Gravy.....	35
SEARED BEEF HEART Lentils, Creamed Spinach	34
MUSSELS IN CHILLI Tomato and Basil, Sourdough Toast, Aioli.....	34

SUPPORTED BY

HAND CUT CHIPS	
House Made Aioli.....	12
SEASONAL LEAF SALAD	
House Dressing, herbs.....	11
ROASTED AUTUMNAL VEGETABLES	
Salsa Verdi	14

SWEET CHILD O'MINE

SEASONAL FRUIT TART OF THE DAY	
Mascarpone.....	12
ESPRESSO MARTINI TIRAMISU	
St Remio Beans.....	14
FRESH BAKED MADELEINES	
(10 Min Wait) Chocolate Sauce.....	4

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