

OUR BAKERY

Baking is done at our bakery in Goose Green. Artisan breads, paninins, pastries and muffins are made daily. We make all our chutneys and all the cakes and desserts.

TO NIBBLE

Large Belice olives (v) feta and chilli dressing	3.60
Crispy gnocchi squid ink rolled gnocchi filled with chilli jam	4.90
Hummus & breads (v) garlic, rosemary & olive oil	4.60
Tear and share (v) melted brie de meaux, baked sourdough	5.50

STARTER

Soup of the day made fresh daily, bakery breads	4.90
Tomato bruschetta (v) toasted sourdough, olive oil & garlic	5.50
Cannellini bruschetta toasted sourdough, anchovy & pancetta	5.90
Salt beef hash pickle chutney & american mustard	6.80
Artichoke arancini (v) fried risotto balls, artichoke, truffle & parmesan	5.90
Smoked duck breast mac & peas, truffle parmesan crisps	7.80
Cheese burger spring rolls ketchup & mozzarella, baconnaisse sauce	6.40
Sweet potato croquettes (v) beetroot & balsamic chutney	6.20
King prawn butter curry corriander naan, yoghurt	7.20

SIDE

Side salad	3.00	Peppercorn	2.00
Sweet potato fries	3.50	Bercy	2.00
Tom & Mozz salad	4.80	Blue cheese	2.50
Truffle fries	3.20	Red wine	2.00
Honey carrots	3.80	Bernaise	2.50
Garlic fat chips	2.80	Curry sauce	2.00

SAUCE



CHAR GRILLED

all steaks are 28 day aged, served with either handcut rosemary chips or fries

Flat-iron steak (225g) tomato, grilled mushroom, roquette salad	11.80
Rib eye steak (250g) tomato, grilled mushroom, roquette salad	17.80
Fillet steak, barrel cut (225g) tomato, grilled mushroom, roquette salad	23.50
Tomohawk steak (approx 1-1.2kg) cooked whole & carved, for 2 to share,	48.00
Marrowbone beef burger brioche roll, salad, melted jack cheese	9.80
Lamb burger brioche roll, salad, minted cucumber	9.80
Turtle bean burger (v) Jack cheese, toasted bun & sweet potato fries	8.80

MAIN

Beef wellington fillet steak, truffle crepe, mushroom duxelles & pate, wrapped in butter pastry, bercy sauce	22.80
Rolled shoulder of lamb filled with anchovies & lemon, puttanesca sauce, dauphinoise potatoes	17.80
Chicken butter curry celery & cardamon rice, corriander naan	10.90
Butternut squash dhal (v) onion, celery & cardamon rice	9.80
Battered cod hand cut rosemary & garlic chips, pea & caper tartar sauce	11.80
Silver halibut steak greens 'bonne femme', pancetta, saute potatoes	18.90
Salmon en croute red pepper & ricotta cheese, wrapped in butter pastry, watercress sauce	16.50

PASTA & RISOTTO

gluten and wheat free pasta available

Lamb meatballs slow cooked with a tomato garlic & feta ragu, spaghetti & parmesan	9.90
Salmon carbonara garlic & chive cream sauce topped with fresh parmesan	9.80
Wild boar bolognese traditional ragu mixed with spaghetti & fresh parmesan	9.80
Seafood risotto King prawn, mussel & clam broth, arborio rice, tomato, herbs & fresh parmesan shavings	12.60
Chicken risotto arborio rice, garlic & celery broth, peas and fresh parmesan shavings	11.80
Sweet potato risotto finished with goats cheese, & fresh parmesan shavings	9.80

SALAD & PLATTERS

Quiche of the day coleslaw, chutney, mixed salad	7.80
Hand pulled pork pies red leister cheese, chutney, mixed salad, crusty roll	7.80
Tricolour Salad arborio rice, garlic & celery broth, peas and fresh parmesan shavings	8.80
Chicken Caesar finished with goats cheese, & fresh parmesan shavings, crostini	9.40

SANDWICH

served on homemade sliced bloomer or floured tortilla wrap

Reuben pastrami, jack cheese, pickles, american mustard & mayo	6.80
Chicken Caesar grilled chicken, caesar mayo, parmesan, baby gem lettuce	6.80
King prawn marie rose sauce, tomato, cucumber & shredded lettuce	6.90
Hummus beetroot & balsamic chutney, tomato, cucumber & shredded lettuce	5.90